

#501 - Puffed Broccoli

(by Shirley McNevech)

- 2 - 10oz. packages frozen chopped broccoli
- 1 cup Bisquick
- 1 cup milk
- 2 eggs
- 1/2 tsp. salt
- 1 cup shredded cheddar cheese

Grease a 2 quart casserole dish. Cook the broccoli according to package directions and drain. In a bowl, add Bisquick, eggs, milk and salt--beat until smooth. Add the broccoli and shredded cheese to the batter--stir. Pour batter into the greased casserole. Bake at 325 degrees for 1 hour or until inserted knife comes out clean.

#502 - Citrus Punch

(by Pat Klase - friend)

- 2 - 46oz. cans Hawaiian Punch
- 1 can frozen Minute Maid lemonade concentrate (thawed)
- 1 can frozen Minute Maid limeade concentrate (thawed)
- 1 can frozen Minute Maid orange juice concentrate (thawed)
- 1 - 2 liter bottle Canada Dry ginger ale (more if you wish)
- 1 jar maraschino cherries (including the juice)

Chill the Hawaiian punch, cherries and ginger ale; thaw all other ingredients. Add all ingredients to a punch bowl EXCEPT the ginger ale--stir well. Add ginger ale and stir just before serving.

#503 - Pizza Potatoes

(by Shirley McNevech)

- 1 - 4.9oz. package scalloped OR au gratin potatoes mix
- 1 - 16oz. can Hunt's tomatoes
- 1 1/2 cups water
- 1/4 tsp. oregano (more if you wish)
- 1 - 4oz. package pepperoni slices
- 1/2 lb. ground chuck
- 1 medium chopped onion
- 1/2 tsp. salt

1/4 tsp. pepper
1 - 4oz. package shredded mozzarella cheese

In a saucepan, add tomatoes, water and oregano--stir and bring to a boil and cook for 2 minutes once boiling. Set aside. In a skillet, brown ground chuck with onion, salt and pepper--drain and set aside. Add potato mix and ground beef to the tomato mixture--stir well. Grease a 2 qt. casserole and pour tomato/potato/beef mixture into the casserole. Spread the pepperoni slices over the top. Bake uncovered at 400 degrees for 25 minutes--remove from oven, add cheese on top, return to oven and bake 10 more minutes until cheese melts.

#504 - Cranberry Pineapple Jell-O

(by Shirley McNevech)

1 - 16oz. Ocean Spray cranberry sauce
cold water
1 - 6oz. box strawberry Jell-O
1 - 20oz. can Dole crushed pineapple (drained--keep the juice)

In a bowl add cranberry sauce, then add drained pineapple and stir. In a large measuring cup, add the drained pineapple juice with enough cold water to equal 2 cups. In a separate bowl, add pineapple juice/water and Jell-O mix--stir. Add the Jell-O/pineapple juice/water mixture to the cranberry mixture--stir. Refrigerate well before serving.

#505 - Deluxe Shoo Fly Pie

(by Art Keithan - friend)

3/4 cup King syrup molasses
1/4 cup lite Brer Rabbit baking molasses
3/4 cup boiling water
1 egg
3/4 tsp. baking soda
1 unbaked ready-made pie crust dough
Crumbs: 1/4 cup butter, 1 1/2 cups flour, 1 cup Domino's dark brown sugar (packed)

In a bowl add butter, flour and brown sugar--use your hands to mix until it turns to crumbs--set aside. In a separate bowl beat the egg, then add King syrup and molasses--stir with a spoon until well blended. Add the boiling water to the molasses mixture--add the baking soda to the boiling water/molasses mixture and stir until it stops fizzing. Spray the 9" pie plate with Pam--put unbaked pie crust in the pie plate, flute the edges and spray inside of the pie dough with Pam. Pour molasses mixture

into the pie crust, then sprinkle all of the crumbs over the top. Bake at 400 degrees for 10 minutes. Turn heat down to 350 degrees and bake 25-30 minutes longer.

#506 - Pineapple Delight

(by Shirley McNevech)

- 1 cup milk
- 1 - 8oz. can Dole crushed pineapple (drained--throw juice away)
- 1 - 8oz. Philly cream cheese
- 1 - 3oz. package French vanilla instant Jell-O pudding mix
- 1 jar maraschino cherries (drained--throw juice away)

In a mixer add 1/4 cup milk and cream cheese--beat until creamy. Add the rest of the milk (3/4 cup) and the pudding mix--beat 1 minute until well mixed. Remove bowl from mixer and stir in the crushed pineapple with a spoon. Pour mixture into a serving dish and top with drained cherries for decoration. Refrigerate well before serving.

#507 - Italian Fried Chicken

(by Shirley McNevech)

- 2 1/2 pounds raw chicken pieces
- 1/2 cup flour
- 2 beaten eggs
- 1 envelope Spatini spaghetti sauce mix
- 2/3 cup dry bread crumbs
- 2 TBSP chopped parsley
- canola oil for frying

Put the flour in a bowl or plastic bag. In a separate bowl, beat the eggs and set aside. In a third bowl, mix Spatini sauce, bread crumbs and parsley. Dip each chicken piece in water, then coat in flour, then dip in eggs, then coat with Spatini mixture. Pour 1/4" canola oil in a skillet and turn stovetop heat on medium. When hot, brown each chicken piece on both sides. After both sides are browned, place a lid on the skillet, turn heat back to low and simmer for 20 minutes (turn pieces occasionally). Remove the lid and cook an additional 10 minutes (turn pieces occasionally).

#508 - Homemade Raisin Bread

(by Shirley McNevech)

- 3 cups flour
- 1/2 cup white sugar

3 tsp. baking powder
1/2 tsp. baking soda
1 tsp. salt
3/4 tsp. cinnamon
1 cup raisins (put them in saucepan, cover with water, bring to a boil then cook them for 5 minutes, and drain them)
1 egg
1/4 cup melted butter
1 cup milk

In a large bowl add flour, white sugar, baking powder, baking soda, salt and cinnamon--stir until mixed. Use a spoon to make a well (hole) in the center of the flour mixture--set aside. In a separate bowl beat the egg until frothy. Add the melted butter, raisins and milk to the egg mixture--stir until mixed and pour this mixture into the flour well (hole). Use a wooden spoon to mix everything just until mixed and wet. Pour batter into a greased loaf pan and bake at 350 degrees for 50 minutes to an hour. Test with a toothpick for doneness.

#509 - Raisin Pie

(by Phyllis [Neff] Moyer - friend)

2 - 9" unbaked pie crust doughs
2 cups Sunmaid raisins
1 cup white sugar
2 cups water
1/2 tsp. salt
2 TBSP butter
3 TBSP lemon juice
1 tsp. lemon extract
2 TBSP cornstarch
3 TBSP water

In a saucepan add raisins, white sugar, water, salt, butter, lemon juice, and lemon extract--stir and bring to a boil, then boil for 5 minutes--do NOT drain. While raisins are cooking use a cup to dissolve cornstarch in 3 TBSP cold water--stir until dissolved. Add the cornstarch mixture to the raisin mixture on the stovetop after the raisins have cooked for the 5 minutes--stir and cook 3 minutes longer. Spray pie plate with Pam, place pie dough in pie plate, spray inside of pie dough with Pam, and pour raisin mixture into the pie dough. Place second pie dough on top and seal (pinch the two crusts all the way around--if you didn't spray with Pam, you will need to use water to seal the edges). Flute the edges of the top pie dough. Bake at 425 degrees for 25 minutes.

#510 - Chocolate Peanut Butter Drop Cookies

(by Shirley McNevech)

2 1/2 cups flour
1 1/2 tsp. baking soda
2 sticks softened butter
1 cup Jif creamy peanut butter
1 cup white sugar
1 cup Domino's dark brown sugar
1 tsp. vanilla
2 eggs
2 cups Nestlé's semi-sweet chocolate bits
1 cup Quick Quaker oats

In a bowl add flour and baking soda--stir and set aside. In a mixer add butter, white sugar, brown sugar, eggs--beat. Add vanilla and peanut butter--beat. Slowly add flour mixture--beat. Add oats and beat. Remove from mixer and stir in chocolate bits. Drop by teaspoonfuls on to greased cookie sheets. Bake at 350 degrees for 10-12 minutes (until light brown). After removing from oven, let them stand a few minutes before removing from cookie sheets.

#511 - BBQ Chicken and Rice

(by Shirley McNevech)

2 1/2 lbs. chicken pieces
2 TBSP canola oil
1 1/4 cups Kraft BBQ sauce
3/4 cup water
1 1/2 cups original Minute Rice
1 cup whole kernel canned sweet corn
chopped green and red peppers (optional)

In a large skillet add canola oil and brown chicken on both sides. After the chicken is browned, drain off the oil but keep chicken in the skillet--add BBQ sauce and water--stir. Cover with a lid and cook over medium heat for 20 minutes or until tender (turn pieces once or twice while they are cooking). Add the rice, corn and peppers (optional)--put lid back on, turn heat to low and cook for 5 minutes or until hot.

#512 - Glazed Strawberry Pie

(by Shirley McNevech)

1 - ready-made Keebler graham cracker pie crust
1 cup water
1/4 cup strawberry jelly
1/4 cup of a small box of strawberry Jell-O mix (it won't take the whole box, just 1/4 cup)
2 - 3oz. Philly cream cheese
1 TBSP white sugar
2 TBSP orange juice
1 quart of fresh whole strawberries (washed, stemmed, and drained)
1 - 8oz. Cool Whip

In a saucepan, heat the cup of water until boiling, then stir in the 1/4 cup Jell-O mix and the strawberry jelly--stir until dissolved. Place ice cubes in a large bowl and set the saucepan in the ice until mixture is room temperature. Wipe the bottom of the saucepan with a towel and place saucepan in refrigerator until mixture starts to gel. In a mixer beat cream cheese, white sugar and orange juice until smooth. Spread the cream cheese mixture evenly on the bottom of the graham cracker crust. Evenly arrange the strawberries on the cream cheese mixture (bottom end of strawberries up). Remove the glaze from the refrigerator and spoon over the strawberries. Chill at least a few hours, then spread Cool Whip over the top. Refrigerate overnight.

#513 - Crispy Chocolate Cookies

(by Shirley McNevech)

1 1/4 cups flour
1/2 tsp. baking soda
1/4 tsp. salt
1/2 cup softened butter
1 cup white sugar
1 egg
1 tsp. vanilla
2 cups Kellogg's rice krispies cereal
1 - 6oz. Nestlé's semi-sweet chocolate morsels

In a bowl add flour, baking soda, salt--stir and set aside. In a mixer beat butter and sugar. Add egg and vanilla--beat. Add flour mixture--beat. Remove from mixer and

use a wooden spoon to stir the chocolate bits and rice krispies into the batter. Drop by teaspoonfuls on to greased cookie sheets. Bake at 350 degrees for 10-12 minutes or until lightly browned.

#514 - Sponge Cake

(by Shirley McNevech)

7 eggs whites
1 cup white sugar
1 tsp. cream of tartar
1 tsp. vanilla
7 egg yolks
1 cup white sugar
1/8 tsp. salt
1/2 cup warm water
1/2 cup warm milk
2 cups flour
2 tsp. baking powder

In a mixer beat egg whites until they foam--add 1 cup white sugar, cream of tartar and vanilla--beat and set aside. In a separate mixer bowl beat egg yolks, 1 cup white sugar, salt, warm water, warm milk, baking powder--add flour slowly and beat. Pour the second batter over the first batter and fold together with a wooden spoon. Pour the combined batter into a greased angelfood cake pan. Bake at 325 degrees for 1 hour. Test with a toothpick for doneness. Remove from oven and turn upside down on a cutting board and let it cool. When cool turn right side up and use a table knife to go around the edges, then turn upside down again on a plate. Frost with your favorite frosting.

#515 - Peanut Butter Frosting

(by Shirley McNevech)

2 cups Domino's powdered sugar
1 egg white
1/2 cup Crisco shortening
1 TBSP butter
1 TBSP vanilla
2 TBSP flour
1 TBSP milk
4 heaping TBSP Jif peanut butter

In a mixer beat egg white and 1 cup of the powdered sugar for one minute. Add

Crisco, butter, vanilla, flour and milk--beat well. Add the second cup of powdered sugar and beat. Add peanut butter and beat until light and fluffy.

#516 - Peach Muffins

(by Shirley McNevech)

1 1/2 cups flour
1 cup white sugar
3/4 tsp. salt
1/2 tsp. baking soda
1/8 tsp. cinnamon
2 eggs
1/2 cup canola oil
1/2 tsp. vanilla
1 - 15oz. can sliced peaches (drained and chopped into small pieces)

In a bowl add flour, white sugar, salt, baking soda and cinnamon--stir. In a separate bowl add eggs, canola oil and vanilla--beat then stir. Pour egg mixture into dry ingredients and stir just until moistened (makes a thick batter). Fold the peach pieces into the batter. Fill muffin tins with cupcake liners, and then spoon batter into each one to 2/3 full. Bake at 350 degrees for 25-30 minutes. Cool in muffin tins for 5 minutes before removing.

#517 - Zucchini Casserole

(by Shirley McNevech)

1 1/2 cups Bisquick
4-5 zucchinis (thinly sliced or diced--your preference)
4 TBSP butter
1/2 to 3/4 cup chopped onions (your preference)
2 cups shredded Sargento's mozzarella cheese
1 tsp. salt
1/2 tsp. pepper
1 tsp. garlic powder
1 tsp. oregano
5 large eggs
1/2 cup canola oil
2 TBSP fresh Parmesan cheese
tomato slices (optional)

In a large bowl add Bisquick and butter--stir. Add zucchini, onion, mozzarella cheese, salt, pepper, garlic powder, oregano--mix thoroughly with a wooden spoon. Scoop

batter into a 13 x 9 cake pan and set aside. In a bowl, beat eggs with a fork and add the canola oil and mix. Drizzle egg mixture evenly over the top of the batter in the cake pan. Sprinkle Parmesan cheese over the top. Bake at 350 degrees for 1 hour. Optional--place tomato slices on top before baking if you wish.

#518 - Lemon Delight

(by Shirley McNevech)

2 cups flour
2 sticks Parkay margarine (melted)
1 cup chopped nuts
2 - 8oz. Philly cream cheese
2 cups Domino's powdered sugar
2 - 3.5oz. boxes Jell-O lemon instant pudding
3 cups milk
1 - 8oz. Cool Whip (thawed)

In a bowl add flour, melted Parkay and nuts--stir together with a fork. Grease a 9 x 13 x 2" cake pan and press the nut mixture all over the bottom of the cake pan. Bake at 350 degrees for 20 minutes. Remove from oven and let it cool. In a mixer beat cream cheese and powdered sugar until smooth and spread cream cheese mixture on cooled crust. In a mixer beat pudding mixes and milk and spread pudding mixture on top of cream cheese mixture. Spread Cool Whip over the top. Chill overnight.

#519 - Pumpkin Crunch

(by Shirley McNevech)

1 box Duncan Hines yellow cake mix
1 - 15oz. can Libby's canned pumpkin
1 - 12oz. can Carnation evaporated milk
3 eggs
1 1/2 cups white sugar
1 tsp. cinnamon
1/2 tsp. salt
1/2 cup chopped pecans
1 cup melted butter
1 - 8oz. Cool Whip (thawed)

In a large bowl add eggs--beat with a fork. Add pumpkin, evaporated milk, white sugar, cinnamon, and salt to the eggs--mix with a spoon until thoroughly mixed. Pour this mixture into a greased 9 x 13 x 2 cake pan and sprinkle dry cake mix evenly over the pumpkin batter. Spread chopped pecans over the top. Drizzle the melted butter

over the pecans. Bake at 350 degrees for 50-55 minutes or until golden brown. When completely cool, spread Cool Whip over the top and refrigerate overnight.

#520 - Cherry Pie

(crust by Harriet Weaver; cherry pie by Shirley McNevech)

Pie crust:

5 cups flour

2 cups Crisco (generous, heaping)

1/2 stick of margarine or butter

2 tsp. salt

1/4 tsp. Arm & Hammer baking soda

1 egg

1 TBSP cider vinegar

Filling: 1 - 21oz. Musselman's OR Lucky Leaf cherry pie filling

Crumbs: 1/2 cup white sugar, 3/4 cup flour, 1/3 cup butter

Using your hands or a pastry blender, mix flour, Crisco, margarine, salt, and baking soda until it's crumbly. Set aside. In a measuring cup, add egg and vinegar and beat with a fork. Add water until the egg mixture and the water meet the 1 cup line on your measuring cup. Beat with a fork. Add the egg mixture to the dry ingredients. Mix everything with hands until you can form a ball. Roll out the dough.

Spray a 10" pie plate with Pam cooking spray. Roll out one crust and place in pie plate. Spray the dough (inside and edges) with Pam cooking spray. Pour cherry pie filling into the crust, then place second pie dough on top and flute the edges (wet edges of each crust lightly with water OR Pam before fluting edges). Poke holes all over top crust using a knife to vent and sprinkle a little white sugar over the top crust. OPTIONAL: instead of adding top pie crust, in a bowl add the white sugar, flour, and butter--mix with your hands to make crumbs, then sprinkle crumb mixture evenly on top of cherry pie filling. Place pie plate on a cookie sheet to catch any drips while baking, and bake at 400 degrees for 40 minutes or until crust or crumbs are browned lightly.

#521 - Blueberry Pie

(crust by Harriet Weaver; blueberry pie by Shirley McNevech)

Pie crust:

5 cups flour

2 cups Crisco (generous, heaping)

1/2 stick of margarine or butter

2 tsp. salt

1/4 tsp. Arm & Hammer baking soda

1 egg

1 TBSP cider vinegar

Filling: 1 - 21oz. Musselman's OR Lucky Leaf blueberry pie filling

Crumbs: 1/2 cup white sugar, 3/4 cup flour, 1/3 cup butter

Using your hands or a pastry blender, mix flour, Crisco, margarine, salt, and baking soda until it's crumbly. Set aside. In a measuring cup, add egg and vinegar and beat with a fork. Add water until the egg mixture and the water meet the 1 cup line on your measuring cup. Beat with a fork. Add the egg mixture to the dry ingredients. Mix everything with hands until you can form a ball. Roll out the dough.

Spray a 10" pie plate with Pam cooking spray. Roll out one crust and place in pie plate. Spray the dough (inside and edges) with Pam cooking spray. Pour blueberry pie filling into the crust, then place second pie dough on top and flute the edges (wet edges of each crust lightly with water OR Pam before fluting edges). Poke holes all over top crust using a knife to vent and sprinkle a little white sugar over the top crust. OPTIONAL: instead of adding top pie crust, in a bowl add the white sugar, flour, and butter--mix with your hands to make crumbs, then sprinkle crumb mixture evenly on top of blueberry pie filling. Place pie plate on a cookie sheet to catch any drips while baking, and bake at 400 degrees for 40 minutes or until crust or crumbs are browned lightly.

#522 - Peanut Butter Brownies

(by Shirley McNevech)

2 1/4 cups flour

2 1/2 tsp. baking powder

1/2 tsp. salt

2/3 cup Jif creamy peanut butter

2/3 cup softened butter

3 eggs

1 tsp. vanilla

1 1/4 cups white sugar

1 1/4 cups Domino's dark brown sugar

In a bowl add flour, salt and baking powder--stir and set aside. In a mixer add butter, white sugar, brown sugar, and eggs--beat. Add peanut butter, vanilla--beat until creamy. Add flour mixture slowly and beat. Pour batter in a greased 9 x 13 x 2 cake pan and bake at 350 degrees for 30-33 minutes.

#523 - Italian Sausage Entree

(by Shirley McNevech)

1 1/2 - 2 lbs. Italian sausage (your choice of spiciness, flavor, etc.)
1 green pepper
1 yellow pepper
1 red pepper
1 orange pepper
canola oil
1 envelope Spatini spaghetti sauce mix
1 small can Hunt's tomato paste
1 large onion
3/4 cup water
oregano
garlic
salt

In a large pot add water and a pinch of salt--bring water to a boil, then boil sausage for about 30 minutes (after about 10 minutes, carefully poke holes in the sausage with a large cooking fork to make the fat boil out--pierce with a fork to check tenderness after 30 minutes). Wash and chop the onion and peppers. On a separate burner add canola oil to a skillet and sauté the chopped peppers and onions. Once they are tender add the Spatini, tomato paste, water, oregano, and garlic. Stir and taste--if you like the sauce a little sweeter add a little white sugar at a time until you get the flavor you desire. Drain sausage, cut into bite sized pieces and add the sausage pieces to the onions and peppers--stir and heat until you are ready to serve.

#524 - Vanilla Pudding Cookies

(by Shirley McNevech)

2 1/4 cups flour
1 tsp. baking soda
1 cup butter
1/4 cup white sugar
3/4 cup Domino's dark brown sugar
2 eggs
1 tsp. vanilla
1 - 3oz. box Jell-O instant vanilla pudding
1 - 12oz. bag Nestlé's chocolate bits

In a bowl add flour and baking soda--stir and set aside. In a mixer beat butter, white sugar and brown sugar. Add eggs, vanilla--beat. Add vanilla pudding mix and beat until smooth. Gradually add flour mixture--beat--makes a stiff batter. Remove from mixer and stir in chocolate chips using a wooden spoon. Drop by teaspoonfuls on to greased cookie sheets. Bake at 375 degrees for 8-10 minutes.

#525 - Strawberry Jell-O Pie

(by Shirley McNevich)

Crust: 1 cup Bisquick, 3 TBSP hot water, 2 TBSP softened butter

Filling: 3/4 cup white sugar, 1 1/2 cups water, 2 TBSP cornstarch, 1 - 3oz. box strawberry Jell-O, 4 cups sliced strawberries (washed, stemmed and drained)

Cool Whip (optional)

In a bowl add Bisquick and butter--mix with your hands until it gets crumbly. Add the 3 TBSP hot water and stir with a spoon. Pour batter into a greased 9" pie plate and use your hands and the back of a spoon to smooth it evenly around the inside of the pie plate and up the sides. Bake at 375 degrees for 10 minutes or until lightly browned. Remove from oven and cool completely. In a saucepan over medium heat add the cornstarch with a little bit of the 1 1/2 cups water and stir so it doesn't get lumpy--add the remaining water, white sugar--stir constantly and bring to a boil. Once it's boiling cook it for 2 minutes while stirring. Remove from heat and add Jell-O mix--stir well until dissolved. Allow Jell-O mixture to cool to the touch. Fill the baked pie dough with the sliced strawberries (arrange them evenly on the bottom). Pour the Jell-O mixture over the strawberries. Refrigerate until firm. Top with Cool Whip for serving. Keep refrigerated.

#526 - Cream Cheese Whip

(by Shirley McNevich)

1 - 8oz. Philly cream cheese

2 cups miniature marshmallows

1 - 8oz. Cool Whip (thawed)

1 - 16oz. can Dole fruit cocktail (drained--discard juice)

In a mixer beat cream cheese until smooth. Add Cool Whip and beat. Remove from mixer and use a wooden spoon to stir in the marshmallows and fruit cocktail. Refrigerate until ready to serve. Keep refrigerated.

#527 - Fruity Jell-O

(by Shirley McNevech)

- 1 - 6oz. box Jell-O (any flavor)
- 1 - 29oz. can sliced peaches OR sliced pears OR Dole fruit cocktail OR Dole pineapple chunks
- 1 - 8oz. Cool Whip (thawed)

Make Jell-O according to box directions. Cool Jell-O on the counter until it's cool to the touch. Drain the fruit, add the fruit to the Jell-O--stir to mix. Refrigerate until it sets, then add Cool Whip on the entire top. Keep refrigerated.

#528 - Ice Cream Pie

(by Shirley McNevech)

- 1 ready-made Keebler graham cracker OR chocolate pie crust
- 1 quart vanilla ice cream
- 1 jar fudge sundae topping
- 1 small bag chopped peanuts

Let ice cream sit out a few minutes on the counter so it's easier to work with. Fill pie crust with vanilla ice cream and place in freezer until the ice cream is firm (about an hour). Remove from freezer and drizzle fudge topping all over the top. Sprinkle the chopped peanuts over the top. Freeze overnight before cutting to serve. Keep frozen.

#529 - Pumpkin Cake Roll

(by Shirley McNevech)

- 3 eggs
- 1 cup white sugar
- 2/3 cup Libby's canned pumpkin
- 1 tsp. lemon juice
- 3/4 cup flour
- 1 tsp. baking powder
- 2 tsp. cinnamon
- 1 tsp. ginger
- 1/2 tsp. nutmeg
- 1/2 tsp. salt
- 1 cup chopped nuts

Filling: 1 cup Domino's powdered sugar, 1 - 8oz. Philly cream cheese (room temperature), 4 TBSP butter, 1 tsp. vanilla

In a mixer, beat the eggs on high speed for 5 minutes. Add the white sugar and beat. Add pumpkin and lemon juice--beat. In a separate bowl stir together the flour, baking powder, cinnamon, ginger, nutmeg, and salt. Remove bowl from mixer and add the flour mixture to the pumpkin mixture--stir with a wooden spoon. Grease and flour a 10 x 15 x 1 inch deep jelly roll pan/sheet cake pan. Pour the pumpkin batter evenly into the pan. Smooth out the batter. Sprinkle the chopped nuts over the top. Bake at 375 degrees for 15 minutes. Lay a dish towel on the counter and sprinkle it with some extra powdered sugar. Remove cake from oven, turn the pan upside down so the cake falls onto the towel--do it quickly. Start at the narrow end of the towel and start rolling the cake and the towel together. Let it cool. While it's cooling, make the filling--in a mixer add the powdered sugar, cream cheese, butter and vanilla--beat until smooth. When the pumpkin roll is cool, unroll it completely. Spread the filling over the whole cake. Start at the narrow end again and roll just the cake this time (not the towel). Refrigerate overnight before slicing. Keep refrigerated.

#530 - Pumpkin Swirl Cheesecake

(by Shirley McNevech)

Crust: 2 cups graham cracker crumbs, 1/2 cup melted Parkay margarine

Batter: 2 - 8oz. Philly cream cheese, 3/4 cup white sugar, 1 tsp. vanilla, 3 eggs, 1 cup Libby's canned pumpkin, 3/4 tsp. cinnamon, 1/4 tsp. nutmeg

In a bowl combine graham cracker crumbs and melted Parkay--press mixture into the bottom and up the sides of a 9" springform pan. In a mixer add cream cheese, 1/2 cup of the white sugar, vanilla, and eggs--beat. Take out 1 cup of the cream cheese mixture and reserve it. Add the pumpkin, remaining 1/4 cup white sugar, cinnamon and nutmeg to the mixer with the cream cheese batter--beat well. Pour half of the pumpkin/cream cheese mixture into the graham cracker crust. Pour 1/2 of the reserved cream cheese mixture on top of the pumpkin batter. Pour remaining pumpkin mixture on next. Drizzle the remaining reserved cream cheese mixture on top. Use a table knife to swirl the whole batter so it has a marble effect. Bake at 350 degrees for 55 minutes. Cool on counter, then refrigerate well before serving. Keep refrigerated.

#531 - Shoo Fly Cupcakes

(by Aunt Hazel [Haupt] Herman)

4 cups of sifted flour (measure before sifting)

2 cups of Domino Sugar (one white and one dark brown)

1 tsp salt

1 cup Crisco shortening - Mix these ingredients by hand until they get crumbly. Take

out 1 cup of this crumb mixture and save to top the cupcakes.

For the liquid part of the cake:

1 cup Brer Rabbit Green Label baking molasses

2 cups warm water

1 TBSP Arm and Hammer baking soda

Stir the molasses, warm water and baking soda by hand with a spoon. Stir crumb mixture into the liquid. Place cupcake liners into cupcake pans and fill each 2/3 full with the molasses batter. Sprinkle a few of the reserved crumbs on the top of each cupcake. Bake at 325 degrees for 25-30 minutes. Test if they're done using a toothpick. Poke a cupcake with toothpick after 25 minutes. If toothpick comes out clean, they're done. If it doesn't come out clean, leave them in a few more minutes and retest. Hint: bake just 1 cupcake as a test to see how long it takes in your oven.

#532 - Lemon Cooler Punch

(by Shirley McNevech)

1 - 7.5oz. cardboard carton frozen Minute Maid 100% pure lemon juice (thawed)

2/3 cup white sugar

1/2 cup honey

1 egg white

12-16 ice cubes

2 - 28oz. bottles chilled ginger ale soda

In a blender combine lemon juice, sugar, honey, egg white and ice cubes--blend on high until ice is crushed. Blend until foamy. Pour into a 3qt. punch bowl and stir in ginger ale just before serving.

#533 - Fresh Strawberry Cake

(by Shirley McNevech)

1 - 18.25 oz. Duncan Hines white cake mix

1 - 3oz. box strawberry Jell-O

3 eggs

1/3 cup vegetable oil

3/4 cup water

1 1/4 cups sliced fresh strawberries (slice them small and thin)

Icing: 1/4 cup softened Parkay margarine, 1 - 1lb. box Domino's powdered sugar, 1

1/4 cups sliced fresh strawberries (slice them small and thin)

In a mixer, beat white cake mix, Jell-O, eggs, oil and water. Remove from mixer and

stir in the first 1 1/4 cups sliced strawberries. Pour batter into greased 9 x 13 x 2 cake pan. Bake at 350 degrees for 35 minutes or until inserted toothpick comes out clean. Cool before frosting. Frosting: beat Parkay and sugar, then stir in second 1 1/4 cups sliced strawberries. Frost the cake.

#534 - Fresh Berry Cake

(by Shirley McNevech)

1 cup white sugar
2 TBSP baking powder
1 rounded TBSP Crisco shortening
1 cup milk
2 cups flour
Topping: 2 cups fresh berries, 1/2 cup white sugar, 1 cup boiling water

In a mixer add Crisco, white sugar, baking powder--beat. Add milk and flour a little at a time--beat. Pour batter into a greased 9 x 13 x 2 cake pan. In a separate bowl add berries, white sugar and boiling water--stir. Pour topping on top of the cake batter. Bake at 350 degrees for 35 minutes--test with a toothpick for doneness.

#535 - Vanilla Pudding Cake

(by Shirley McNevech)

1 box Duncan Hines yellow cake mix
1 - 3oz. box Jell-O vanilla instant pudding
4 eggs
1/2 cup canola oil
1 cup water
Frosting: 1 - 3oz. box Jell-O vanilla instant pudding, 1 cup milk, 1 - 8oz. Philly cream cheese, 1 - 8oz. Cool Whip (thawed), 1 - 20oz. can Dole crushed pineapple (well drained)

In a mixer add cake mix, first box of pudding mix, eggs, canola oil and water - beat well. Pour batter into a 9 x 13 x 2 greased cake pan. Bake at 350 degrees for 30-35 minutes. Test with a toothpick for doneness. Cool the cake. In a mixer add second box of pudding mix, milk, cream cheese --beat. Remove from mixer and fold in Cool Whip and crushed pineapple--frost the cake.

#536 - Grilled Corn on the Cob

(by Shirley McNevech)

ears of corn on the cob (still in the husks)
butter
ground pepper (preferably from a pepper mill)
salt

Carefully pull the husks down (but do NOT remove them) from each ear of corn. Butter them generously and grind pepper from a pepper mill on the butter (to your taste), then sprinkle with salt. Pull the husks back up and cook on the grill (you can also wrap each husked ear of corn in aluminum foil if you wish). Turn a few times while cooking. To check for doneness, carefully open one husk and poke corn with a fork--if it seems too hard, cook them longer.

#537 - Cooked Corn on the Cob

(by Shirley McNevech)

12 ears of corn (husked) and rinsed
1 tsp. salt per dozen ears of corn
2 tsp. white sugar per dozen ears of corn
salt, pepper and butter for serving

Put husked corn in a large pot and fill with water until all corn is covered. Turn stove on high, then add salt and sugar. Put a lid on so the corn will cook faster. When water starts to boil (rolling boil), time it for 12 minutes. Turn heat off and remove corn using tongs and place them on a serving plate. Serve with butter and pepper--corn was already salted but you may want extra salt. Corn will be hot so use corn holders.

#538 - Ice Cream Pumpkin Pie

(by Shirley McNevech)

1 ready-made Keebler graham cracker crust
1 pint chocolate chip ice cream (softened)--NOT mint chocolate chip
1 pint vanilla ice cream (softened)
1 cup Libby's canned pumpkin
1 TBSP cinnamon sugar (pre-mixed)
1 - 8oz. Cool Whip

Spread softened chocolate chip ice cream evenly over the bottom of the graham cracker crust. Place pie in the freezer for 3 hours or until well hardened. In a small bowl mix softened vanilla ice cream, pumpkin and cinnamon sugar--mix thoroughly. Remove pie from freezer and spread pumpkin/vanilla ice cream mixture on top of chocolate chip ice cream. Return to freezer for at least 3 hours until hardened (preferably overnight). Serve with Cool Whip. Keep frozen.

#539 - Baked Macaroni and Beef

(by Shirley McNevech)

1lb. ground chuck
1 chopped onion
1 tsp. salt
1/2 tsp. pepper
2 - 15oz. cans Hunt's tomato sauce
1 - 8oz. box elbow macaroni
1 - 3oz. package Philly cream cheese
1 cup Breakstone's sour cream
1/2 cup grated Cracker Barrel cheddar cheese

In a skillet, brown the beef with the chopped onion, salt and pepper--cook until browned. Add tomato sauce to the browned beef and lower heat to simmer--stir and cook on low for 15 minutes, stirring so it doesn't burn. While that's cooking, cook macaroni according to box directions--drain well but don't rinse. In a bowl combine cream cheese and sour cream--stir well. Grease a large casserole dish. Layer beef, then macaroni, then sour cream. Keep layering until you are out of ingredients, and then add the cheddar cheese to the top. Bake at 350 degrees for 20 minutes or until hot.

#540 - Cream Cheese Brownies

(by Shirley McNevech)

4oz. German sweet chocolate (Baker's Brand)
2 TBSP butter
3 eggs
1 1/2 tsp. vanilla
1 cup white sugar
1/2 cup flour
1/2 tsp. baking powder
1/4 tsp. salt
1 - 3oz. Philly cream cheese (softened)

In a small saucepan on low heat, melt chocolate and butter while stirring. In a large bowl beat 2 eggs and 1 tsp. vanilla--add 3/4 cup of the white sugar and beat with a spoon until batter is thick. In a separate bowl add flour, baking powder and salt--mix with a spoon. Add flour mixture to the egg mixture and beat well--add the chocolate mixture in next and stir well. In a separate bowl beat cream cheese and 1/4 cup white sugar until creamy--add 1 egg to the cream cheese and 1/2 tsp. vanilla--beat well. Pour half of the chocolate batter into a greased 8 x 8 x 2 baking dish. Spread cheese mixture as the second layer. Add the rest of the chocolate mixture as the top layer. Bake at 350 degrees for 35-40 minutes. Do not overbake.

#541 - Lemon Meringue Cupcakes

(by Shirley McNevech)

1 - 18.25oz. Duncan Hines white cake mix
1 1/3 + 1/2 cup cold water
1/2 cup sour cream
2 egg whites
1 egg
2 TBSP canola oil
2 TBSP grated lemon zest
12 TBSP white sugar
2 TBSP meringue powder

In a mixer add cake mix, 1 1/3 cups water, sour cream, 2 egg whites, 1 egg, and canola oil--beat for 30 seconds until mixed, then beat on high for 2 minutes. Remove bowl from mixer and fold in lemon zest using a spoon. Fill muffin tins with cupcake liners and fill each 2/3 full of batter. Bake at 350 degrees for 28-30 minutes or until inserted toothpick comes out clean. Remove from oven, cool 10 minutes and remove cupcakes from tins--cool completely. Increase oven temperature to 425 degrees. Place all of the cooled cupcakes on cookie sheets. In a mixer add 6 TBSP white sugar, meringue powder and 1/2 cup water--beat on medium speed 5-7 minutes until peaks form. Add remaining 6 TBSP white sugar and beat another 5 minutes until stiff. Spread cupcakes with the meringue mixture and bake at 425 degrees for 5 minutes or until lightly browned.

#542 - Radio Chocolate Cake

(by Orah [Kling] Seiple and Oleta B. Reed)

2 eggs
1 cup Crisco shortening
1 cup sour milk (in a measuring cup add 1/2 tsp. vinegar, then fill the rest with milk to

the 1 cup line)
2 tsp. baking soda
1 tsp. salt
2 cups white sugar
1 cup Hershey's cocoa
2 1/2 cups sifted flour
2 tsp. vanilla
1 cup boiling water

Frosting: 1lb. Domino's powdered sugar, 1/2 cup softened butter OR Parkay margarine, 3-4 TBSP milk, 1 tsp. vanilla.

In a mixer add eggs, Crisco, sour milk, baking soda, salt, white sugar, vanilla, and boiling water--beat. Add sifted flour a little at a time--beat. Add cocoa--beat well. Pour batter into a greased and floured 9 x 13 cake pan. Bake at 375 degrees for 40-45 minutes or until inserted toothpick comes out clean (top of cake usually cracks across the top). Cool the cake. Frosting: in a mixer add powdered sugar, butter OR Parkay, 3 TBSP milk, and vanilla--beat until smooth and creamy. Add 1 TBSP milk and beat again if frosting is too stiff.

#543 - Peach Poundcake

(by Shirley McNevich)

1 cup softened butter
2 cups white sugar
6 eggs
1 tsp. almond extract
1 tsp. vanilla
3 cups flour
1/4 tsp. baking soda
1/4 tsp. salt
1/2 cup sour cream
3 cups diced peaches (whether you use fresh, canned or frozen, all should be at room temperature and then drained)
Domino's powdered sugar for dusting

In a mixer add butter, white sugar--beat. Add eggs one at a time--beat after each. Add almond extract and vanilla--beat. In separate bowl combine flour, baking soda and salt--stir with a spoon. Add flour and sour cream to the butter mixture in the mixer--beat until smooth. Remove bowl from mixer and lightly fold in the diced peaches. Pour batter into a greased and floured 10" tube pan. Bake at 350 degrees for 55-65 minutes or until inserted toothpick comes out clean. Cool 15-20 minutes, then invert and dump on to a serving plate. Sprinkle the top with Domino's powdered sugar.

#544 - Fresh Coconut Cake

(by Joan [Naylor] Gautsch)

1 cup Crisco shortening
2 cups white sugar
4 egg yolks
4 egg whites
3 cups sifted flour
3 tsp. baking powder
1/4 tsp. salt
1 cup coconut milk (from a fresh ground coconut--while we don't recommend it, you could substitute canned coconut milk if you don't have access to fresh coconut)
1 1/2 tsp. vanilla
1 cup fresh ground coconut (while we don't recommend it, you could substitute Baker's angelflake coconut if you don't have access to fresh coconut)
Extra fresh ground coconut OR Baker's angelflake coconut for sprinkling top of cake (fresh coconut highly recommended)
Frosting: 1 cup regular milk, 5 TBSP flour, 1 cup white sugar, 1/2 cup Crisco shortening, 1/2 cup butter, 2 tsp. vanilla

Beat egg whites until stiff--set aside. In a mixer beat sugar, Crisco and egg yolks. Add flour and coconut milk alternately, beating after each addition. Add vanilla & ground coconut--beat. Add salt and baking powder--beat. Remove bowl from mixer and fold in stiffly beaten egg whites. Pour batter into a 9 x 13 cake pan. Bake at 375 degrees for 35 to 45 minutes. Insert a toothpick after 35 minutes--if it comes out clean the cake is done--if not, return to oven for a few minutes and retest. Frosting: in a saucepan constantly stir and heat milk and flour until thick--remove from heat and let stand until it's cold (MUST be cold). In a mixer add white sugar, Crisco, butter--beat until smooth. Add the flour mixture and the vanilla--beat until smooth. Frost the cooled cake, and then sprinkle fresh ground coconut OR Baker's angelflake coconut over the top until entire top of the cake is covered with coconut.

#545 - Baked Corn

(by Helen L. [Orwig] Clark)

1 14-16oz. can cream style corn
5 TBSP white sugar
2 TBSP flour
1 tsp. salt
1/8 tsp. pepper
1/4 tsp. nutmeg
1/2 cup regular milk

2 beaten eggs
dash of cinnamon
2 TBSP melted butter

In a large bowl add corn, white sugar, flour, salt, pepper, nutmeg--stir well. Add the milk and stir. In a separate container beat the two eggs, then add the beaten eggs to the corn mixture and stir. Pour entire corn mixture into a baking dish and sprinkle a dash of cinnamon and 2 TBSP melted butter over the top. Place baking dish on a cookie sheet to catch any spillage while baking. Bake uncovered at 350 degrees for 1 hour.

#546 - Cheese Pie

(by Shirley McNevech)

1 - 8oz. softened Philly cream cheese
1/3 cup white sugar
1/2 cup sour cream
1 tsp. vanilla
1 - 4oz. thawed Cool Whip
1 Keebler ready-made graham cracker crust
fresh fruit--your choice

In a mixer add cream cheese--beat. Add white sugar--beat. Add vanilla--beat. Remove bowl from mixer. Add sour cream and stir with a spoon. Add Cool Whip and stir until mixed. Pour batter into the graham cracker crust--chill in refrigerator at least 3 hours. Top with slices of your favorite fresh fruit.

#547 - Pizza Chicken

(by Shirley McNevech)

1 envelope Shake 'n Bake barbeque glaze chicken or pork
1 tsp. oregano
2 1/2 lbs. chicken pieces (thighs, legs, breasts, etc.)
3/4 cup shredded mozzarella cheese

Use the shaking bag inside the box of Shake 'n Bake--add envelope of Shake 'n Bake and oregano to the bag. Prepare, coat, and cook chicken according to box directions. 5 minutes before chicken is done, sprinkle the mozzarella cheese over the tops of the chicken pieces and return to oven until cheese is melted.

#548 - Blackberry Dessert

(by Shirley McNevech)

Crust: 2 sticks butter, 1 1/2 cups flour

Filling: 8oz. softened Philly cream cheese, 1 cup Domino's powdered sugar, 1/4 cup milk

Topping: 1 3/4 cups white sugar, 1/2 cup cold water, 4 cups blackberries, 6 TBSP cornstarch, 12oz. Cool Whip

Melt butter and mix with flour in a bowl--use your hands or a fork. Press crust mixture into a greased 9 x 13 baking pan (just on the bottom). Bake at 350 degrees for 20 minutes--let cool completely. In a mixer add cream cheese, powdered sugar and milk--beat until smooth. Pour cream cheese mixture over cooled crust and spread evenly. In a cup mix the cornstarch with a little of the water so it doesn't get lumpy. In a saucepan add cornstarch/water mixture, the rest of the water, white sugar, and blackberries. Turn stovetop on medium heat, bring mixture to a boil while stirring softly--once boiling cook mixture for 3 minutes (it will be thick). Remove from burner and cool completely. Once cooled pour blackberry mixture over the top of the cream cheese mixture and spread evenly. Refrigerate for 1 hour, and then spread Cool Whip evenly over the top. Refrigerate overnight.

#549 - Oriental Noodle Soup

(by Shirley McNevech)

1 medium chopped onion

2 cups water

2 - 14.5oz. cans low salt chicken broth

2 cups frozen stir fry vegetables

1 package Oriental flavor ramen noodles

2 cups chopped cooked chicken

Coat a medium saucepan with Pam cooking spray. Add chopped onion and cook on medium a few minutes until softened. Add chicken broth and 2 cups water--stir, then bring to a boil. Add stir fry vegetables, chicken, ramen noodles and the flavor packet from the noodles--cook and stir until noodles are tender and vegetables are hot.

#550 - Raspberry Muffins

(by Shirley McNevech)

2 egg whites

1/2 cup white sugar

2 cups Bisquick
2/3 cup buttermilk
1/3 cup apple juice
1/2 cup All Bran cereal
1 tsp. vanilla

1 2/3 cups raspberries (fresh or frozen)

Glaze: 1/2 cup Domino's powdered sugar, 4oz. softened Philly cream cheese, 1/2 tsp. vanilla, 3 TBSP orange juice

In a mixer beat egg whites until fluffy--add white sugar and beat until stiff. Add Bisquick, buttermilk, apple juice, All Bran, and vanilla--beat on medium until mixed. Remove bowl from mixer and fold in the raspberries. Line muffin tins with cupcake liners and fill each 2/3 full with batter. Bake at 400 degrees for 20-25 minutes or until inserted toothpick comes out clean. While they're baking, in a mixer add powdered sugar, cream cheese, vanilla and orange juice--beat. Remove muffins from pans, cool about 30 minutes, and then drizzle with the glaze.

#551 - Spanish Rice

(by Shirley McNevich)

1 cup uncooked Carolina Rice (brand)
1/4 cup canola oil
1 chopped medium onion
1/2 of a green pepper (chopped)
2 cups stewed tomatoes with juice
1 tsp. salt
1/2 tsp. pepper
1 cup water
1/2 lb. ground chuck (optional)

In a saucepan add canola oil, chopped onion, chopped pepper and uncooked rice--cook and stir over medium heat until everything is lightly browned. Add stewed tomatoes, water, salt, pepper--stir until mixed and bring to a boil while stirring. Once boiling turn heat back to low, put a lid on the saucepan and simmer for 30 minutes or until rice is done. If you want beef Spanish rice, add ground chuck when you add the rice, chopped onion and chopped pepper.

#552 - Sugared Donuts

(by Shirley McNevich)

3 1/2 cups flour (plus extra flour for rolling)
3 1/2 tsp. baking powder

1 tsp. salt
1/2 tsp. cinnamon
1/4 tsp. nutmeg
3 large egg yolks
2/3 cup white sugar
3 TBSP melted butter
3/4 cup milk
6 cups canola oil for frying
Coating: 1/2 cup white sugar and 1 TBSP cinnamon OR 1/2 cup Domino's powdered sugar

In a bowl add flour, baking powder, salt, 1/2 tsp. cinnamon, and nutmeg--stir and set aside. In a mixer beat the egg yolks--add white sugar--beat about 3 minutes. Add melted butter and milk--beat. Slowly add flour--beat. If batter gets too stiff for the mixer, remove bowl from mixer and continue with a wooden spoon. Sprinkle extra flour on your counter--take a couple of big spoons full of batter and drop them on the counter--sprinkle the top of the batter with a little more flour. Use a rolling pin to roll the dough to 1/2" thick. Let the dough sit for 15 minutes, then cut donuts and holes using a donut cutter--gather up the scraps and re-roll to 1/2" thick. Add more batter when necessary. In a heavy saucepan or a deep fryer, add the canola oil and heat to 365 degrees--fry donuts. When donuts are browned on one side, flip them and fry the other side. Drain donuts on paper towels. Cool the donuts. Add the white sugar/cinnamon mixture OR the powdered sugar to a Ziploc bag, drop donuts in--seal the bag and shake to coat.

#553 - Butter Cookies

(by Shirley McNevech)

2 sticks softened butter
3/4 cup white sugar
1 egg
1 tsp. vanilla
1 tsp. almond extract
2 cups flour
1/2 cup sliced toasted almonds (optional)
1/4 tsp. salt
colored sugar for sprinkling

In a mixer add butter and white sugar--beat until light and fluffy. Add egg, vanilla and almond extract--beat. Add flour, salt and almonds--beat. Use a pastry bag or a Ziploc bag (cut at the corner) and fill with batter. Squeeze cookies on to greased cookie sheets to about the size of a .50 cent piece. Sprinkle with colored holiday sugar. Bake at 375 degrees for 10-12 minutes until lightly golden brown.

#554 - Apple Butter

(by Ruth Garrett - friend)

11 cups applesauce (plain--no added sugar or cinnamon)
1/2 cup cider vinegar
6 cups white sugar
3 tsp. ground cloves
4 tsp. cinnamon
1 tsp. ground allspice
1/2 cup apple cider

Preheat oven to 400 degrees. In a large pot add all ingredients--stir well. Place pot on a cookie sheet in the oven (to catch the drips). Bake until mixture starts to bubble, then turn oven back to 300 degrees and bake for 5 hours. Remove from oven, let it cool--place into pint jars (makes about 6 jars). If you're not going to use them right away, seal the jars. Keep any open jars refrigerated.

#555 - Butterscotch Sandwiches

(by Shirley McNevech)

1 - 6oz. bag Nestlé's butterscotch morsels
1/2 cup Jif peanut butter
4 cups Kellogg's Rice Krispies cereal
1 - 6oz. bag Nestlé's semi-sweet morsels
1/2 cup sifted Domino's powdered sugar
2 TBSP softened Parkay margarine
1 TBSP water

In a saucepan melt butterscotch morsels and peanut butter over low heat (stir constantly). Remove from stove and add Rice Krispies--stir. Grease an 8 x 8 x 2" pan. Press 1/2 of the Rice Krispies mixture on the bottom of the pan evenly. Refrigerate pan at least 30 minutes--reserve other 1/2 of mixture for later. Use a double boiler (or two saucepans)--add chocolate morsels, powdered sugar, Parkay and water. Use low heat and stir constantly until smooth. Remove pan from refrigerator and spread chocolate morsel mixture over the top. Spread remaining 1/2 of the Rice Krispies mixture over the top. Chill until firm, and then cut into squares.

#556 - Chocolate Streusel Bars

(by Shirley McNevech)

1 3/4 cups flour

1 cup white sugar
1/4 cup Hershey's cocoa
1/2 cup butter OR Parkay margarine
1 egg
1 - 14oz. can Eagle brand sweetened condensed milk (NOT evaporated)
2 cups Nestlé's semi-sweet chocolate bits
1 cup chopped nuts (optional)

In a bowl add flour, white sugar and cocoa--stir. Add butter and use your hands to make the mixture into crumbs. Add the egg and mix well. Measure 1 1/2 cups of the cocoa mixture and set it aside. Grease a 9 x 13 x 2 cake pan. Press the cocoa mixture evenly on the bottom of the pan (NOT the 1 1/2 cups of the mixture you set aside). Bake at 350 degrees for 10 minutes. In a medium microwave bowl add the Eagle brand milk and 1 cup of the chocolate bits--microwave 1-1 1/2 minutes until the chips are melted. Remove from microwave and stir. Pour this mixture evenly over the baked crust (crust does NOT have to be cooled). Take the 1 1/2 cups reserved cocoa mixture and place in a bowl--add the nuts and the other 1 cup of chocolate bits--stir. Sprinkle this mixture over the Eagle milk layer. Return to oven and bake at 350 degrees for 25-30 minutes or until center is almost set. Cool completely and cut into squares--keep refrigerated.

#557 - Seashell Tuna Salad

(by Joan [Redman] Tippet)

1 cup Hellmann's mayo (light or regular)
3 TBSP lemon juice
celery salt to taste
1/2 tsp. salt
1 - 8oz. box seashell macaroni (cooked and drained)
1 - 6oz. can Star Kist solid white albacore tuna (drained and flaked)
1 cup chopped celery
1/3 cup minced onion
1/4 cup chopped green pepper
1/2 tsp. celery seed (optional)

In a large pot add water and 1/2 tsp. salt--bring to a boil. Add dry macaroni--put lid on pot, turn off the heat and let it sit 10-12 minutes until macaroni is tender. Drain macaroni in a colander--do not rinse. While still warm, add all other ingredients and the macaroni to the pot--stir well. Season to taste with celery salt and celery seed if desired. Cover and refrigerate.

#558 - Perfect Hard Boiled Eggs

(by Joan [Redman] Tippet)

eggs
water

Place eggs as a single layer in a saucepan, cover with water and heat until boiling. Once water is boiling, remove pan from heat and let eggs stand in the water COVERED for 17 minutes. Drain water off of eggs and run cool water over eggs to cool them. You can store them in refrigerator for up to a week. If eggs are hard to peel, the eggs are too fresh.

#559 - Poor Man's Lobster

(by Shirley McNevech)

1 large piece frozen haddock (cut into large pieces)
2 cups water
1 tsp. Old Bay seafood seasoning
1 TBSP vinegar
1 tsp. salt
1/2 tsp. pepper

In a large skillet add salt, pepper, Old Bay, water, vinegar--stir and bring to a boil. Add haddock and turn heat to low--add a lid and simmer for 15-20 minutes. Turn the pieces at least once while they are simmering. Serve right out of the skillet. Serve with melted butter.

#560 - Dream Whip Pudding Cake

(by Shirley McNevech)

1 envelope Dream Whip
1 box Duncan Hines yellow cake mix OR 1 box Duncan Hines devil's food cake mix
3 eggs
1 cup cold water if making the yellow cake mix OR 1 1/4 cup cold water if making the devil's food cake mix
1/4 cup canola oil
1 - 3.5oz. box Jell-O vanilla pudding and pie filling (NOT instant) if you're making the yellow cake mix OR 1 - 3.5oz. box Jell-O chocolate pudding and pie filling (NOT instant) if you're using the devil's food cake mix

In a mixer add all ingredients for the kind of cake you've chosen--beat on low speed

until moistened. Scrape the sides of the bowl, and then beat on medium speed for 4 minutes. Pour batter into a 9 x 13 x 2 greased cake pan. Bake at 350 degrees for 35-40 minutes or until inserted toothpick comes out clean. Cool, and then frost the cake. You can use any of our frosting recipes if you wish (recipe #515, #475, #308, #187, #149, #2).

#561 - Tuna Salad

(by Shirley McNevech)

2 - 6oz. cans Bumblebee solid white albacore tuna in water
3 hard boiled eggs
3 ribs of celery from a celery stalk (chopped)
2 heaping TBSP Hellman's light OR regular mayo (you may need to add more if too dry)

Hard boil the eggs--peel them. Open the tuna cans and drain off the water. Use a fork and flake the tuna into a large bowl. Add chopped celery. Chop and add the peeled hard boiled eggs. Add the mayo--stir everything until mixed. If it's too dry, add a little more mayo at a time and stir. Keep refrigerated.

#562 - Pineapple Frosting

(by Shirley McNevech)

1/2 cup butter OR Parkay margarine
4 cups Domino's powdered sugar (sifted)
6 TBSP Dole crushed pineapple (drained)
1 1/2 TBSP of the drained pineapple juice

In a mixer beat butter/margarine and powdered sugar. Add crushed pineapple--beat. Add the pineapple juice--beat. If the frosting seems too thick, add a bit more pineapple juice and beat.

#563 - Cool Whip Frosting

(by Shirley McNevech)

1 - 4oz. box Jell-O vanilla instant pudding
1/4 cup Domino's powdered sugar (sifted)
1 cup milk
1 - 8oz. Cool Whip

In a bowl mixer add pudding mix, powdered sugar and milk--beat on low until blended. Wait 3 minutes, then remove from mixer and fold in the Cool Whip.

#564 - Butterscotch Frosting

(by Shirley McNevech)

3 TBSP butter
2 cups Domino's powdered sugar
1 1/2 TBSP milk
1/2 tsp. vanilla
1/2 cup chopped pecans

Heat butter in a saucepan, then stir in powdered sugar. Remove from heat, add milk and vanilla--stir well. Add pecans and stir.

#565 - Coconut Frosting

(by Shirley McNevech)

1 - 8oz. Breakstone's sour cream
1 - 8oz. Cool Whip
1 - 12oz. bag Baker's Angelflake coconut
2 cups Domino's powdered sugar (sifted)

Do not use a mixer--use a bowl and add sour cream and powdered sugar--stir well. Add coconut--stir well. Fold in the Cool Whip.

#566 - Blueberry Crunch

(by Shirley McNevech)

1 - 20oz. can Dole crushed pineapple (DO NOT drain)
3 cups blueberries
3/4 cup white sugar
1 cup chopped pecans AND 1/2 cup chopped pecans
1 stick melted Parkay margarine
1/4 cup white sugar
1 box Duncan Hines yellow cake mix

Grease a 9 x 13 baking dish and preheat oven to 350 degrees. Pour the can of crushed pineapple (including the juice) evenly on to the bottom of the baking dish. In a bowl, add the 3/4 cup white sugar. Wet and drain the blueberries, then add them to the bowl with the white sugar and gently shake to coat them with sugar. Spread the

white sugar coated blueberries on top of the crushed pineapple. Sprinkle 1/2 cup of chopped pecans on top of the blueberries, then sprinkle the yellow cake mix evenly on top of the pecans. In a separate bowl, add the 1/4 cup white sugar and the 1 cup chopped pecans--gently mix them together and sprinkle this mixture on top evenly. Bake at 350 degrees for 1 hour.

#567 - Raspberry Banana Bread

(by Shirley McNevech)

1 3/4 cup flour
1 1/2 tsp. baking powder
1/2 tsp. baking soda
1/3 cup Crisco shortening
2/3 cup white sugar
2 eggs
3 mashed ripe bananas (you can use a potato masher or a large fork to mash them)
1 1/2 cups fresh raspberries

Preheat oven to 350 degrees. In a bowl, sift the flour, baking powder and baking soda--set aside. In a mixer add Crisco and white sugar--beat. Add eggs--beat. Add flour mixture a little at a time--beat. Add mashed bananas--beat until smooth. Remove bowl from mixer and fold in the raspberries. Pour batter into a greased loaf pan and bake at 350 degrees for 1 hour. Cool in pan a few minutes before removing. Cool removed bread on a baker's rack.

#568 - Cream Cheese Cupcakes

(by Shirley McNevech)

3 - 8oz. Philly cream cheese (softened)
1 1/4 cup white sugar
5 eggs
1 3/4 tsp. vanilla
1 cup Breakstone's sour cream
2 TBSP any flavor jam (strawberry, raspberry, etc.)

Preheat oven to 325 degrees. Line muffin tins with cupcake liners (about 24). In a mixer add cream cheese, 1 cup of the white sugar and the eggs--beat. Add 1 1/2 tsp. of the vanilla--beat. Pour batter into cupcake liners to about 2/3 full. Bake at 325 degrees for 40 minutes. While baking, prepare the topping: in a bowl using a spoon mix the sour cream, 1/4 cup of the white sugar, and 1/4 tsp. of the vanilla--stir well. Remove cupcakes from the oven--the centers of the cupcakes will have fallen. Fill

each center with the sour cream topping and put 1/4 tsp. of jam of the top center of each cupcake. Return to oven and bake for 5 more minutes at the same temperature.

#569 - Walnut Taffy

(by Aunt Hazel [Haupt] Herman)

2 cups King syrup
2 1/2 cups white sugar
2 TBSP cider vinegar
2 TBSP butter
1 tsp. vanilla
butter
1 cup cold water (for testing taffy)
1 cup chopped black walnuts (optional)

In a large iron skillet add King syrup, white sugar, and vinegar--stir constantly over medium heat until mixture is boiling. Once boiling stir constantly and cook for about 20 minutes. Take out a spoonful and drop it into the test water--if it makes noise (cracks) it's done. If not cook longer and retest. Remove from heat, add 2 TBSP butter, vanilla and walnuts--stir well until butter is melted. Pour hot mixture on to a well buttered 14" x 10" cookie sheet (cookie sheet must have at least a 5/8" lip). Let it cool completely--usually takes a few hours until it hardens. Once cool use a butter knife to loosen the edge. Take pan over to the sink and turn entire taffy upside down and place it on top of the pan. Use the butter knife handle to crack the taffy into bite sized pieces. Place taffy pieces into a container and keep refrigerated. This taffy is not for chewing.

#570 - Wintergreen Cake (Pink Lozenge Cake)

(by Pat Klase - friend)

1/4lb. wintergreen lozenges (pink wintergreen lozenges candy)
1 1/4 cups milk
1/2 cup white sugar
1/2 cup butter
3 cups flour
3 tsp. baking powder
1/4 tsp. salt
4 egg whites
1 tsp. vanilla

In a bowl, soak the pink lozenges in the milk in the refrigerator overnight. In a mixer beat egg whites until stiff--remove bowl from mixer and set aside. In a separate mixer

bowl add white sugar and butter--beat. Add baking powder, salt and vanilla--beat. Remove milk/lozenge mixture from the refrigerator and stir well. Alternate adding some of the milk/lozenge mixture and flour--beat after each. Beat until smooth. Remove bowl from mixer and use a spoon to fold in the beaten egg whites. Pour batter into a greased 9 x 13 x 2 cake pan. Bake at 350 degrees for 30 minutes. Test with a toothpick for doneness. Frost as desired.

#571 - Strawberry Chiffon Pie

(by Shirley McNevech)

1 - 3oz. box strawberry Jell-O
1/2 cup boiling water
1/4 cup white sugar
1 envelope Dream Whip (mix according to package directions)
1 1/2 cups sliced strawberries (fresh if they are in season)
1 - 9" pie crust (baked according to package directions OR make and bake your own pie crust--bottom only)

Bake your pie crust first and make sure it's completely cooled. In a bowl add Jell-O and the boiling water--stir. Add white sugar and stir well until mixed. Cool Jell-O mixture on the counter until cool, then refrigerate until it starts to gel. Remove Jell-O from refrigerator. Mix Dream Whip according to package directions. Fold Dream Whip into the thickened Jell-O. Add the strawberries to the Jell-O and stir. Pour Jell-O mixture into the baked pie crust. Refrigerate several hours or overnight before serving.

#572 - White Tube Pan Cake

(by Shirley McNevech)

1 1/2 cups white sugar
4 eggs
2 sticks butter (softened)
2 cups cake flour
1 TBSP baking powder
1 tsp. vanilla
1/4 tsp. salt
Topping: 1 - 8oz. Dole crushed pineapple (drained), 1 small can mandarin oranges (drained), 2 cups miniature marshmallows, 1 cup Baker's angelflake coconut, 1 - 8oz. Breakstone's sour cream

Add white sugar, eggs, butter, cake flour, baking powder, vanilla and salt into a blender--beat for 20 minutes. Pour batter into a greased angelfood cake pan (tube

pan). Place cake into a COLD oven, turn oven to 350 degrees and bake for 1 hour. Cool and remove from pan. Topping: add crushed pineapple, oranges, marshmallows, coconut, and sour cream in a bowl--stir well and refrigerate. Serve each slice of cake with a large spoonful of the topping. Keep topping refrigerated.

#573 - Philly Marble Cake

(by Shirley McNevech)

1 - 8oz. Philly cream cheese (softened)
1 cup Parkay margarine
1 1/2 cups white sugar
1 1/2 tsp. vanilla
3 eggs
2 1/4 cups sifted cake flour (measure before sifting)
1 1/2 tsp. baking powder
2 - 1oz. squares unsweetened Baker's chocolate (melted)
1/2 tsp. baking soda
Glaze: 2 TBSP Parkay margarine, 2 TBSP milk, 1 1/2 cups sifted Domino's powdered sugar (measure before sifting), 1/2 tsp. vanilla

Preheat oven to 325 degrees. In a mixer add cream cheese, 1 cup Parkay, white sugar, vanilla--beat. Add eggs one at a time--beat after each. Add sifted flour and baking powder--beat well. Remove bowl from mixer--measure 2 cups of the batter and set aside. Put bowl back on the mixer--add melted chocolate and baking soda--beat well. Grease and flour a 10" angelfood cake pan OR bundt cake pan. Spoon some chocolate batter in first, then some of the reserved white batter--keep alternating until both batters are gone. Use a table knife and swirl it through the batter a few times to marbleize the batter. Bake at 325 degrees for 1 hour. Cool for 20 minutes, then invert the cake upside down on a plate and glaze the cake right away. Glaze--in a saucepan heat the Parkay and the milk while stirring. Add powdered sugar and vanilla--stir until smooth.

#574 - Tuna a la King

(by Shirley McNevech)

1 - 6.5oz. can Bumblebee white albacore tuna (drained)
1 - 10.75oz. can Campbell's cream of mushroom soup
1 - 8.5oz. can peas (drained)
1/4 cup chopped mushrooms

In a microwave safe bowl combine all ingredients (make sure to flake the tuna)--stir with a spoon until mixed well. Cover and microwave on high for 2 minutes--stir again.

Return to microwave and heat 2 more minutes on high. Serve over cooked rice, your favorite cooked pasta or toast.

#575 - Fresh Blueberry Pie

(by Shirley McNevech)

2 - pie crust doughs (or make your own from scratch)
4 cups fresh or frozen blueberries (if using frozen blueberries, thaw for 1 hour at room temperature and drain them)
3/4 cup white sugar (and some extra for sprinkling)
1/3 cup quick cook tapioca pudding mix
1 tsp. fresh lemon zest
2 TBSP fresh lemon juice
1 egg white (lightly beaten)

Preheat oven to 400 degrees. Spray inside of a 9" pie plate with Pam cooking spray. Place one crust into the pie plate and spray inside of crust with Pam also. In a bowl add blueberries, 3/4 cup white sugar, tapioca mix, lemon juice and lemon zest--stir well and let it stand for 5 minutes. Pour blueberry mixture into the pie crust. Add top crust, use Pam or water to seal while crimping the edges of the pie doughs together. Use a sharp knife to poke holes through the top crust all the way to the bottom of the pie for air. Use the same knife to make a dime-sized hole right in the center of the pie. Beat the egg white and brush the egg white all over the top crust. Sprinkle a tsp. or two of white sugar over the top of the crust. Place pie on a cookie sheet and bake at 400 degrees for 15 minutes--reduce heat to 350 degrees and bake for another 45-50 minutes or until crust is golden brown. You can cover crust edges with foil and remove foil when there is 10 minutes left of baking--this keeps the edges from burning.

#576 - Fresh Cherry Pie

(by Shirley McNevech)

2 ready-made or homemade 9" pie crusts
4 cups pitted fresh sour cherries
1 1/2 cups white sugar
1/4 cup quick cook tapioca pudding mix
1/4 tsp. salt
1 tsp. vanilla
2 TBSP butter OR Parkay margarine
butter for dotting
1 egg white (lightly beaten)
2 tsp. white sugar

Preheat oven to 450 degrees. Spray inside of a 9" pie plate with Pam cooking spray. Place one crust into the pie plate and spray inside of crust with Pam also. In a bowl add pitted cherries, white sugar, tapioca mix, salt and vanilla--stir well and let it stand for 10 minutes. Pour cherry mixture into the pie crust and dot with 2 TBSP butter or Parkay margarine. Add top crust, use Pam or water to seal while crimping the edges of the pie doughs together. Use a sharp knife to poke holes through the top crust all the way to the bottom of the pie for air. Use the same knife to make a dime-sized hole right in the center of the pie. Beat the egg white and brush the egg white all over the top crust. Sprinkle a tsp. or two of white sugar over the top of the crust. Place pie on a cookie sheet and bake at 450 degrees for 10 minutes--reduce heat to 350 degrees and bake for another 30-40 minutes or until crust is golden brown. You can cover crust edges with foil and remove foil when there is 10 minutes left of baking--this keeps the edges from burning.

#577 - Easy Snickers Pie

(by Shirley McNevech)

6 regular size Snickers candy bars
12oz. Cool Whip
1 ready-made graham cracker crust

Place Snickers bars in a microwave safe bowl. Microwave until melted and you are able to stir the mixture. Add Cool Whip to the mixture and fold in Cool Whip using a spoon. Scoop mixture into the graham cracker crust evenly. Refrigerate at least a few hours before serving (preferably overnight). Top with more Cool Whip if desired.

#578 - Fresh Peach Pie

(by Shirley McNevech)

3/4 cups white sugar
3 TBSP flour
1/4 tsp. cinnamon
1/4 tsp. salt
5 cups sliced fresh peaches
2 TBSP butter
2 - 9" ready-made or homemade pie crusts (unbaked)
1 egg white (beaten)

Preheat oven to 400 degrees. Spray inside of a 9" pie plate with Pam cooking spray. Place one crust into the pie plate and spray inside of crust with Pam also. In a bowl add white sugar, flour, cinnamon, salt--stir well. Add sliced peaches to the mixture

and stir lightly. Pour peach mixture into the pie crust and dot with 2 TBSP butter. Add top crust, use Pam or water to seal while crimping the edges of the pie doughs together. Use a sharp knife to poke holes through the top crust all the way to the bottom of the pie for air. Use the same knife to make a dime-sized hole right in the center of the pie. Beat the egg white and brush the egg white all over the top crust. Sprinkle a tsp. or two of white sugar over the top of the crust. Place pie on a cookie sheet and bake at 400 degrees for 40-45 minutes or until crust is golden brown. You can cover crust edges with foil and remove foil when there is 10 minutes left of baking--this keeps the edges from burning.

#579 - Quick Taco Bake

(by Shirley McNevech)

1lb. ground chuck
1 tsp. salt
1/2 tsp. pepper
1 medium chopped onion
1 envelope taco seasoning mix (1.25oz. size)
1 - 15oz. can Hunt's tomato sauce
1 - 15.25oz. Del Monte whole kernel corn (drained)
2 cups shredded cheddar cheese
2 cups Bisquick
1 cup milk
2 eggs (beaten)

Heat oven to 350 degrees. Use a skillet to brown the ground chuck. salt, pepper and chopped onion--drain when browned. In a 13 x 9 x 2 greased baking dish, spoon ground chuck into the bottom evenly. In a bowl add taco seasoning mix, tomato sauce and corn--stir and spoon over the top of the ground beef evenly. Sprinkle shredded cheddar cheese on top of corn mixture. In a bowl add Bisquick, beaten eggs, and milk--stir until mixed. Pour batter mixture on top of shredded cheese evenly. Bake at 350 degrees for 35 minutes or until golden brown--can be served with sour cream.

#580 - Red Beets

(by Aunt Mae [Herman] Cook)

fresh red beets (as many as you want to use)
1/2 cup cider vinegar
1 heaping cup white sugar
2 cups of the cooked beet water (explained below)
1 TBSP salt

Wash red beets, then twist the top and bottom roots off using your hands. Scrub each red beet with a vegetable brush so they are really clean. Place cleaned beets in a large cooking pot and cover completely with water. Turn stove heat on high--when it comes to a boil turn heat back to medium (if you use a lid, make sure it's tilted so juice doesn't cook out). After you turn heat back to medium, cook the beets for 1 hour--to test for doneness use a meat fork. They should be tender like a cooked potato when they're ready. Turn heat off, use tongs to take each beet out of the pot and transfer all of them into another large granite or stainless steel pot (NOT the juice--do not use a Teflon pot). Let beets cool, and then remove the top layer of skin from each beet (they come off very easily). Slice each beet into coin shaped pieces (or you can halve and quarter them). Return sliced beets to the pot you used to cool them. In a large bowl, add 2 cups of the red beet water that's still on the stove, white sugar, salt, and vinegar--stir. Pour this juice mixture over the red beets. You will remake this same juice mixture over and over until all of the beets are completely covered. Let the beets stand in the juice overnight with a lid. Let the extra beet water sit also in case you need to make more beet juice when canning. The next day put the pot containing the beets/juice on the stove and turn heat on medium until it gets very hot (but not boiling). Put center part of canning lids in a saucepan and cover them with water. Bring the water to a boil, and then turn heat for the lids down to low. Wash pint or quart sized canning jars, and then place them in the oven and set oven to 200 degrees. When jars are hot and beets are hot, fill each jar (using tongs to hold the jars) with red beets and juice. Use a table knife and poke it all the way to the bottom of the jar when you think it's full with beets and juice--this will get rid of the air bubbles. Use a damp dishcloth to wipe the top edge of the jar--use a fork to pull out one canning lid and place it on top of the jar. Put the metal ring on top and make it as tight as you can. Sit the filled jars on a heatproof surface. Let them sit until they seal (you will hear them pop and the center of the lid will pop--takes about an hour until you start hearing the pops). Let them cool to room temperature. You can store the ones you're going to eat right away in the refrigerator. Store the rest in cupboards--they will last up to 2 years. If you get a jar that doesn't pop, use that one first because it won't keep.

#581 - Barbeque Sauce

(by Aunt Faye [Herman] Minier)

2 TBSP Worcestershire sauce
3 TBSP cider vinegar
2 TBSP white sugar
1 cup Heinz ketchup
1/2 cup water
6 TBSP chopped onion

Add all ingredients in a saucepan on medium heat--stir and bring to a boil--boil for 5 minutes, then turn heat off. Use the sauce on beef, chicken, or pork.

#582 - Grilled Chicken Rub Fajitas

(by Shirley McNevech)

This rub makes enough for 1 large chicken breast. Double it, triple it, etc. depending on the number of chicken breasts you are going to grill.

2 TBSP olive oil
1/2 tsp. garlic powder
1 TBSP fresh or dried parsley
1 tsp. fresh ground pepper
1 tsp. Old Bay seasoning
1 tsp. salt

Fajitas: soft taco or soft tortilla shells, chopped tomatoes, shredded cheese, shredded lettuce.

Mix all rub ingredients in a bowl--stir with a spoon. Poke the chicken breast all over with a fork. Rub both sides of the chicken breast with the rub. Drop the chicken breast in a Ziploc bag along with the remaining rub liquid. Seal the bag and work it around in your hands to distribute the rub all through the chicken breast. Allow it to marinate in the bag at least two hours before grilling. Turn on the grill and place the chicken breast AWAY from the direct flame (or the outside will get done and the inside will be raw). Flip occasionally while grilling. When you think it's ready, take the chicken breast off of the grill and slice it in half--grill longer if inside isn't cooked well. When fully cooked, cube the chicken. Place some cubed chicken, chopped tomatoes, shredded cheese, and shredded lettuce into soft taco or soft tortilla shells--roll to hold ingredients. One large chicken breast makes about 2 fajitas.

#583 - Brown Sugar Cookies

(by Shirley McNevech)

1 stick of butter OR Parkay
1 cup Domino's dark brown sugar (firmly packed)
1 egg
1 tsp. vanilla
2 cups flour
2 tsp. baking powder
1/4 tsp. salt

(if you want to make them into spice cookies, add 2 tsp. cinnamon, 1 tsp. nutmeg and

1/2 tsp. ground cloves to the batter)

Preheat oven to 350 degrees. In a mixer add butter/margarine, brown sugar, egg--beat until smooth. Add vanilla, baking powder, salt--beat. Slowly add flour--beat. On a floured counter, roll out the dough and flour it on top. Use a rolling pin to roll dough to 1/8" thick. Use your favorite cookie cutters to cut out the cookies. Place on greased cookie sheets. Bake at 350 degrees for 10-12 minutes.

#584 - Pineapple Cake

(by Shirley McNevich)

1 box Duncan Hines yellow cake mix
1 - 6oz. box Jell-O vanilla instant pudding
8oz. Philly cream cheese
2 cups milk
1 - 20oz. can Dole crushed pineapple (drained)
1 - 8oz. Cool Whip (thawed)
1 cup Baker's angelflake coconut
12 maraschino cherries (drained)

Mix and bake cake as directed on the yellow cake mix box (use a 9 x 13 x 2 cake pan). Cool the cake. In a mixer add cream cheese--beat. Add pudding mix and milk--beat. Spread this mixture on cooled cake. Spread drained crushed pineapple on top of cream cheese layer. Spread Cool Whip evenly on top of pineapple. Sprinkle coconut evenly over the top of the Cool Whip layer. Scatter cherries on top for decoration. Refrigerate well before serving. Keep refrigerated.

#585 - Sliced Baked Ham

(by Shirley McNevich)

1 large slice (3/4" thick) of smoked ham (in the meat section of the grocery store--near hams to bake)
1/2 cup Domino's dark brown sugar
1/2 cup dried bread crumbs
2 tsp. French's yellow mustard
1 1/4 cups apple juice

Place ham in a greased 9 x 13 x 2 baking dish. In a bowl add brown sugar, mustard, bread crumbs, and 1/4 cup of the apple juice--stir to mix and spread it on top of the ham slice. Pour remaining 1 cup of apple juice around the ham slice carefully (NOT over the top or the bread crumb mixture will run off). Bake at 325 degrees for 1 1/2 to 2 hours.

#586 - Peach Jelly

(by Shirley McNevech)

5 cups peeled and sliced fresh peaches
7 cups white sugar
2 - 16oz. cans Dole crushed pineapple (DO NOT DRAIN)
2 - 3oz. boxes peach Jell-O

In a large saucepan, add all ingredients EXCEPT the Jell-O. Stir and cook on medium heat for 25 minutes--stir occasionally while cooking. Remove from stove and stir in the Jell-O mixes. Let it cool slightly, then scoop into freezer containers--don't put lids on until completely cooled. Place lids on the containers and let them sit at room temperature for 24 hours. Label the lids and store in the freezer. When you're ready to use it, take out one container at a time and place in refrigerator overnight to thaw.

#587 - Easy Applesauce Cake

(by Shirley McNevech)

1 box Duncan Hines yellow cake mix
1 - 16oz. jar applesauce
3 eggs

Beat eggs in a bowl. In a large bowl add cake mix and beaten eggs--stir well. Add applesauce to cake mix batter and stir well. Pour batter into a greased bundt or tube cake pan. Bake at 350 degrees for 30 to 40 minutes. Cool for 15 minutes, and then place a plate upside down on top of pan and flip to remove. Sprinkle cinnamon sugar on top.

#588 - Strawberry Jam

(by Shirley McNevech)

2 cups crushed strawberries (about 1 qt. fresh strawberries--use a potato masher)
4 cups white sugar
1 box Sure-Jell fruit pectin
3/4 cup water
(make sure you measure sugar and strawberries EXACTLY--if you use too much or too little, the jam will not set properly)

Wash strawberries and remove strawberry tops. In a bowl, mash the strawberries, then add white sugar--stir well, then set aside for 10 minutes. In a saucepan add the pectin and the water--stir over medium heat until boiling. Boil for 1 minute. Remove

from heat and pour pectin mixture into strawberries--stir well until sugar is completely dissolved and not gritty (about 3 minutes). Pour jam into plastic containers--add lids after jam is cool. Once you add the lids, let the jam sit at room temperature for 24 hours. Jam will then be ready to use (store in the refrigerator and freeze the extra containers).

#589 - Cherry Orange Delight

(by Shirley McNevich)

2 1/2 cups boiling water
3 - 4oz. boxes cherry Jell-O
2 3/4 cups cool tap water
1 - 11oz. OR 15oz. Dole mandarin oranges (drained)
4oz. softened Philly cream cheese (1/2 of an 8oz. package)
2 TBSP white sugar
1 - 8oz. thawed Cool Whip

In a bowl add all of the Jell-O mixes--add the boiling water and stir until dissolved (about 2 minutes). Add cool tap water and stir another minute or two. When the mixture is cool to the touch refrigerate it until it starts to gel. Open mandarin oranges--drain. Set a few of the mandarin oranges aside for a topping garnish later. Remove Jell-O mixture from refrigerator and add the mandarin oranges--stir gently and set aside. In a mixer, beat the cream cheese and white sugar--add the Cool Whip to the cream cheese mixture and beat until mixed. Spoon cream cheese mixture on to the bottom of an 8 x 8 glass or Pyrex baking dish--smooth it out so it's evenly distributed on the bottom of the dish. Pour the Jell-O mixture over the top of the cream cheese and smooth it out. Refrigerate until firm--add the saved mandarin oranges to the top as a garnish. Keep refrigerated.

#590 - Potato Appetizers

(by Shirley McNevich)

1 - 16oz. package sliced bacon
4 baking potatoes (washed, peeled and sliced into 1/8" chips)
1/4 cup melted butter
1/4 tsp. pepper
1/2 cup shredded cheddar cheese

Wash, peel and slice the potatoes into 1/8" chips. Place sliced potatoes into a bowl--add melted butter and pepper. Stir with a spoon until well coated. Place potatoes in a single layer on a greased jelly roll pan (pan needs to have a lip). Bake at 425 degrees for 20 minutes or until tender. While potatoes are baking, cook bacon according to

package directions. Crumble the cooked bacon into a bowl. After potatoes have baked for 20 minutes, remove from oven and use tongs to turn each potato onto the other side. Sprinkle the crumbled bacon and cheddar cheese over the top of each potato. Return to oven and bake at 425 degrees for 5 minutes longer or until the cheese is melted.

#591 - Scrapple (Ponhaus)

(by Shirley McNevech)

1 quart water
1 pint water
1/2 cup cornmeal
1/2 cup flour
1/2 cup buckwheat flour
1 1/2 tsp. salt
3/4 tsp. pepper
1lb. fresh ground pork sausage (not in the skin)
6oz. ground calf's liver

When ordering the pork sausage and calf's liver, ask your butcher to grind them for you. In a saucepan add 1 quart + 1 pint of water, ground sausage, ground liver, salt, and pepper--if mixture is not covered with water add more water until everything is covered. Cook on medium heat for 30 minutes--stir occasionally. Once cooked, drain and keep the broth. Measure the broth and add enough water so you have 1 qt. and 1 pt. of broth. In a bowl add cornmeal, flour, and buckwheat flour--add broth slowly and stir. Slowly add the flour/broth mixture to the meat mixture in the saucepan. Stir and cook for 15 minutes over medium heat. When cooked, pour entire mixture into a greased loaf pan. Let it cool, and then place in refrigerator for 24 hours. The next day, use a knife to go around the edges of the loaf pan and flip pan upside down onto a plate. Use a sharp knife to slice loaf into pieces (like you're slicing a loaf of bread). Use a frying pan with canola oil over medium heat--brown one side of each piece of scrapple, then the flip side. Top with molasses or apple butter for serving. Refrigerate unused pieces.

#592 - Watermelon Smoothie

(by Shirley McNevech)

2 cups watermelon (seeds removed and cut into small chunks)
1 cup strawberries
2 cups vanilla ice cream (can be regular, low fat, or no fat)

Refrigerate watermelon for a few hours after you cut it and remove the seeds. In a

blender, add the strawberries and the watermelon chunks--blend until liquefied. Add the ice cream a little at a time--blend after each addition. When all ice cream has been added, blend for 30 seconds.

#593 - Chicken Cordon Bleu

(by Shirley McNevech)

4 boneless/skinless chicken breasts
4 slices deli baked ham
4 slices deli Swiss cheese
2 TBSP canola oil
1 - 10.75oz. Campbell's cream of broccoli soup
1/3 cup milk
1/4 cup chopped onion
salt and pepper to taste

Use a meat tenderizer to pound the chicken to 1/4" thick. Place a slice of ham on each piece of chicken. Place a cheese slice on the top of each piece of ham. Roll all three together from the bottom and secure with toothpicks. Add canola oil and chopped onion to a 10" skillet--salt and pepper to taste and cook chicken pieces on medium heat. Turn chicken while cooking so all sides get browned. Leave the cooked chicken in the skillet, turn heat to off and spoon out any leftover fat/oil (you can also use a paper towel to soak it up). In a bowl add the broccoli soup and milk--stir. Pour the soup mixture in the skillet with the chicken. Turn heat to medium and cook until it starts to boil--turn chicken once or twice while cooking. When soup starts to boil turn heat back to low and put a lid on the skillet. Simmer for 10 minutes or until chicken is tender.

#594 - Blueberry Jell-O Salad

(by Shirley McNevech)

1 - 6oz. box black cherry Jell-O
2 cups fresh blueberries
1 - 16oz. can Dole crushed pineapple (drained)
1/2 cup white sugar
1 - 16oz. sour cream
1 - 8oz. Philadelphia cream cheese (softened)
1 cup chopped pecans (toasted)

Prepare Jell-O according to box directions. When Jell-O is cool to the touch, refrigerate about 90 minutes or until it starts to gel. Remove from refrigerator and add blueberries and drained crushed pineapple--stir to mix. Pour mixture into a 13 x 9"

glass baking dish. Refrigerate overnight. The next day use a greased cookie sheet with a lip--spread chopped pecans evenly in a single layer on the pan. Bake at 350 degrees for 10-12 minutes. Remove from oven and allow them to cool--set aside. After pecans are cooled use a mixer--add white sugar, cream cheese--beat. Add sour cream--beat. Spread cream cheese mixture evenly over the top of the cold Jell-O mixture in the baking dish. After pecans are cooled, sprinkle them over the top of the cream cheese mixture. Refrigerate until you are ready to serve. Keep refrigerated.

#595 - Roasted Chicken Dinner

(by Shirley McNevech)

1 Reynolds oven bag (large size - 14" x 20")
1 TBSP flour
1 tsp. garlic salt
1lb. baby red potatoes (washed)
1 - 8oz. package peeled baby carrots
2 stalks celery (chopped)
1 medium onion (chopped)
1 - 4lb. or 5lb. whole chicken
1 tsp. paprika
2 tsp. salt
1 tsp. pepper
1/2 cup water

Preheat oven to 350 degrees. Open the oven bag. In a bowl add the flour, 1 tsp. paprika, 1 tsp. garlic salt, 2 tsp. salt, 1 tsp. pepper--stir with a spoon. Place oven bag in a 9 x 13 baking dish. Open the end of the bag and spray the inside with Pam. Add the carrots, celery, onion and potatoes to the bag. Sprinkle some of the spice mixture over all of the vegetables. Spray the chicken with Pam and place it carefully inside the bag in the center of the vegetables. Sprinkle the rest of the spice mixture on the chicken and rub where necessary to make it stick. Carefully pour the 1/2 cup water into the bottom of the bag. Close the oven bag with the tie provided in the oven bag box. Use a sharp knife to poke 6 slits in the top of the bag--YOU MUST MAKE SLITS or the bag will burst. Bake at 350 degrees for 90 minutes or until tender.

#596 - Easy Banana Nut Cake

(by Shirley McNevech)

1 box Duncan Hines yellow cake mix
2 very ripe mashed bananas
1/2 cup chopped pecans

Use a potato masher to mash the bananas. In a mixer, prepare cake mix according to box directions. Add mashed bananas and chopped pecans to the batter--beat. Pour batter into a greased 9 x 13 cake pan. Bake according to box directions. Frost as desired.

#597 - Holiday Salad

(by Sandra Noecker - friend)

- 2 - 3.5oz. boxes Jell-O vanilla instant pudding (dry)
- 1 - 15oz. can DelMonte sliced peaches (do NOT drain)
- 1 - 20oz. Dole crushed pineapple (do NOT drain)
- 1 - 15oz. can mandarin oranges (do NOT drain)

In a large bowl add the undrained peaches, undrained crushed pineapple, and undrained mandarin oranges. Pour both boxes of dry vanilla instant pudding over the fruit--stir with a spoon until mixed. Refrigerate for 4 hours before serving.

#598 - Fudge Frosting

(by Shirley McNevech)

- 1 stick butter
- 1/2 cup Hershey's cocoa
- 1/3 cup milk
- 1 lb. Domino's powdered sugar
- 1 TBSP vanilla

In a saucepan over medium heat, melt butter and stir in cocoa. Bring to a boil, and then boil for 1 minute. Remove from heat and add remaining ingredients --stir/beat until smooth. Spread on cake while still warm.

#599 - Easy Coconut Cream Cake

(by Shirley McNevech)

- 1 box Duncan Hines yellow cake mix
- 1 - 3.5oz. box Jell-O coconut cream INSTANT pudding
- 1 1/3 cups cold water
- 4 eggs
- 1/4 cup Crisco canola oil
- 2 cups Baker's angelflake coconut
- 1 cup chopped nuts (optional)
- Frosting: 2 TBSP flour, 1/2 cup milk, 1/2 cup white sugar, 1/4 cup Parkay margarine,

1/4 cup Crisco shortening, dash of salt, 1/2 cup Domino's powdered sugar, 1 tsp. vanilla

In a mixer, add dry cake mix, dry coconut cream pudding, water, eggs, and canola oil--beat until mixed, then beat 3 to 5 more minutes until creamy. Remove bowl from mixer and add Baker's coconut and nuts--stir until well mixed. Pour batter into a 9 x 13 greased cake pan. Bake at 350 degrees for 1 hour--test with a toothpick for doneness. Frosting: in a saucepan (no heat yet) add flour and slowly add milk while stirring --turn heat on low and cook/stir constantly until thickened. Remove from heat and cool completely. In a mixer add white sugar, Parkay and Crisco shortening--beat until fluffy. Add salt, the cold flour/milk mixture--beat until it doubles in amount. Add powdered sugar and vanilla--beat. Frost when cake is cooled.

#600 - Chop Suey

(by Edith Lewis [Uncle Elbert Arnold's cousin])

1lb. sirloin tip beef (cut into bite sized pieces)
1lb. fresh pork (cut into bite sized pieces)
1 tsp. salt
1/2 tsp. pepper
3-4 medium chopped onions
1 1/2 cups chopped celery
1 can mixed chop suey vegetables
3oz. chop suey sauce OR soy sauce
1 TBSP King Syrup molasses
1 to 1 1/2 TBSP cornstarch
1/4 cup cold water
1 can sliced mushrooms OR fresh mushrooms

In a skillet add beef and pork pieces (cut to bite-sized)--add a little water and the salt and pepper. Add celery and onions. Cook over medium heat until tender, turning pieces while cooking. When cooked to your taste add the can of chopped suey vegetables--cook and stir for 15 minutes over medium heat. Add the chopped suey sauce and the mushrooms--stir. Add King Syrup--stir. Turn heat back to low. In a cup add the cornstarch, then slowly add the 1/4 cup cold water--stir until dissolved. Add the cornstarch mixture to the mixture in the skillet--turn heat back to medium--stir and cook for 10 more minutes or until hot. Serve over cooked rice or cooked noodles.

#601 - Gingerbread Cake

(by Aunt Fay [Herman] Minier)

1 cup Domino's brown sugar

2 eggs
2 TBSP butter
1 cup cold milk
1 cup Brer Rabbit molasses (green label)
1 tsp. baking soda
1 1/2 cups flour
1 tsp. cinnamon
1/4 tsp. ginger
1/4 tsp. salt

In a mixer add brown sugar and butter--beat. Add eggs--beat. Add milk--beat. Add molasses, baking soda, cinnamon, ginger and salt--beat. Slowly add the flour and beat. Pour batter into a 9 x 13 greased cake pan. Bake at 325 degrees for 40-50 minutes. Test with a toothpick for doneness. Eat plain, frost if desired or add Cool Whip as a topping.

#602 - Cherrywink Cookies

(by Aunt Betty [Herman] Arnold)

2 3/4 cups Kellogg's Corn Flakes
2 1/4 cups flour
2 tsp. baking powder
1/2 tsp. salt
3/4 cup softened Parkay margarine
1 cup white sugar
2 eggs
2 TBSP milk
1 tsp. vanilla
1 cup chopped nuts
1 cup chopped dates
1/2 cup maraschino cherries (drained, dried on paper towels, then chopped into small pieces)
18 maraschino cherries (drained, dried on paper towels, and sliced into halves)

Measure corn flakes so you have 2 3/4 cups--place them in a Ziploc bag and crush them--set aside. In a small bowl add flour, baking powder and salt--stir and set aside. In a mixer add Parkay and white sugar--beat. Add eggs--beat. Add milk and vanilla--beat. Add flour mixture--beat well. Remove bowl from mixer and add dates and the 1/2 cup chopped maraschino cherries--stir with a wooden spoon. Shape dough into walnut sized balls and roll each ball in the crushed cornflakes--place finished ones on greased cookie sheets. Place a cherry half on the top center of each cookie ball. Bake at 375 degrees for 10 minutes. Remove from cookie sheets IMMEDIATELY.

#603 - Turkey Salad

(by Shirley McNevech)

1/2 of a turkey breast (or leftover turkey that's already been cooked)
1/2 medium onion
1 stalk celery
3 hard boiled eggs
1 jar Hellman's light mayo
salt

Cook turkey breast in 3 qt. saucepan, adding enough water to cover (if using leftover turkey do not recook--skip to next paragraph). Add 1 tsp. salt. Cut up 1/2 onion and place in with turkey (do not chop or slice). Cut 3 sticks of celery in half and add to turkey. Cook until tender (takes about an hour). Use fork to test for doneness.

Let turkey cool. Take off skin and remove bones. You can throw away celery and onion, strain broth through sieve and save it for broth or gravy if you wish. It can be frozen in a plastic container with a lid.

On a cutting board, cut up turkey in bite sized pieces. Add 3 chopped sticks of celery, 3 chopped hard boiled eggs, and 3 TBSP Helman's light mayo. Stir by hand. If it seems too dry add a little more mayo. Refrigerate before serving.

#604 - Cherry Pudding

(by Harriet Weaver - friend)

3 TBSP Crisco shortening OR Parkay OR butter
1 cup milk
1 cup white sugar
2 cups flour
2 tsp. baking powder
Topping: 2 cups fresh pitted cherries (you can substitute any berries for the cherries),
1 cup white sugar, 1 cup hot water

In a mixer beat Crisco/Parkay/or butter with 1 cup white sugar. Add milk and baking powder--beat. Add flour--beat. Pour batter into a greased 9 x 13 cake pan. In a bowl combine 1 cup white sugar and the pitted cherries--stir. Spoon cherry/sugar mixture evenly over the top of the batter in the cake pan. Pour the cup of hot water (not boiling) evenly over the top of the cherries. Bake at 350 degrees for 30 minutes. Serve with milk poured on servings or with ice cream.

#605 - 14 Day Pickles

(by Aunt Ada [Herman] Miller)

1 - 2 gallon pickle crock
1 peck of small pickles (about the thickness of your ring finger)
1 gallon water
1 heaping cup canning salt
10 large horseradish leaves
1 1/2 TBSP alum
3 lbs. white sugar
1 pint cider vinegar
2 TBSP celery seed
2 TBSP canning salt
1/4 cup whole allspice (placed in cheesecloth and tied on the top with string)
3 1/2 whole cinnamon sticks (broken into pieces, placed in cheesecloth and tied at the top)

Wash the pickles and place them in the crock. Pour the gallon of water in a bucket and add the cup of canning salt--stir until mixed. Pour saltwater over the pickles--enough so that all pickles are covered. Place a pie plate in the crock on top of the pickles. Use a quart jar filled with water and set it on top of the pie plate to prevent the pie plate from floating up to the top. Take a cloth and cover the top of the crock so nothing gets into the pickles.

After 3 days, check them--if there is any scum on the top add 1/4 cup more canning salt and restir before placing pie plate, jar and cloth back on the crock. If there is no scum, don't add anything.

On the 8th day, scrape off any scum and throw it away. Remove all of the pickles and place them in a separate container--set aside. Throw the salt water away and rinse the crock. Tear the horseradish leaves into pieces that will fit into the crock. Cover the bottom of the crock with washed horseradish leaves. Add a 3" layer of pickles next. Add another layer of horseradish leaves. Add another 3" layer of pickles. Continue layering until all pickles are in the crock and the top layer is horseradish leaves. Pour a gallon of boiling water in the crock slowly (enough so everything is covered). Place pie plate, jar of water and cloth back on.

On the 9th day, remove all of the pickles and throw away the water and the horseradish leaves. Rinse the crock. Put pickles back in the crock. Make another gallon of boiling water but add

1 1/2 TBSP alum and stir before boiling the water. Pour the boiling alum water back on the pickles. Place the pie plate, jar of water and cloth back on the crock.

On both the 10th and 11th days, remove the alum water from the crock, reboil it, and pour it back on the pickles. Place the pie plate, jar of water and cloth back on the crock. This must be done on BOTH the 10th and the 11th days.

On the 12th day, remove the pickles from the crock and throw the alum water away. Poke each pickle three times around with a fork--if you skip this step the pickles will shrivel. Put poked pickles back in the crock. To make the pickle juice, use a 4-6qt. pot. Add 3lbs. white sugar, 1 pint cider vinegar, 2 TBSP celery seed, 2 TBSP canning salt, 1/4 cup whole allspice (placed in cheesecloth and tied on the top with string), 3 1/2 whole cinnamon sticks (broken into pieces, placed in cheesecloth and tied at the top), and enough water to make 1 gallon of liquid (about 3 1/2 qts. water added to all of the ingredients). Place pot of the stove, stir all ingredients and float the allspice bag and the cinnamon bag on top. Turn heat on high and bring to a boil. Remove the allspice bag and the cinnamon bag from the juice and place them on top of the pickles in the crock. Pour the boiling pickle juice on top of the pickles. Place the pie plate, jar of water and cloth back on the crock.

On the 13th day, remove pickles from the crock and set aside. Pour the juice from the crock back into the pot and reboil with the allspice bag and cinnamon bag floating on top. Put the pickles back in the crock. When the juice comes to a boil, remove the allspice bag and the cinnamon bag and place them back on top of the pickles in the crock. Pour the boiling pickle juice over the pickles in the crock. Put pie plate, jar of water and cloth back on top of the crock.

On the 14th day, remove the pickles and place them in a large pot on the stove. Pour the pickle juice on top of the pickles and float the allspice bag and cinnamon bag on top. Turn heat on high and cook until hot (NOT boiling). Once pickles are hot turn heat back to medium. Wash your canning jars, place them right side up on the bottom rack of your oven, set oven to 200 degrees. Place the center part of your canning lids (not the rings) in a saucepan on the stove with water--heat until boiling, then turn heat back to low. Take 1 jar out as a time and pack them with pickles (as many as you can squeeze in). Use a soup ladle and cover the pickles in the jar. Use a table knife and shove it down the sides of the jar 4 times around to get the bubbles out. Use a dishrag to wipe any juice off of the top of the jar. Use a fork to get a canning lid from the boiling water--place it on top of the pickle jar. Place the canning ring on top--tighten lid as tight as you can. Repeat until all pickles are gone. Set finished jars on a heat proof surface. The lids will pop after a few hours. If there are any jars that have lids that have centers that didn't go down (and are still raised), use them first. Pickles will keep for about 2 years.

#606 - White Cake #3

(by Great Grandmother Nora [Yordy] Herman)

2 cups white sugar
3 eggs
1 cup milk
1 cup butter
1 tsp. vanilla
3 1/2 tsp. baking powder
3 cups flour

In a mixer add butter and white sugar--beat. Add eggs--beat. Add vanilla, baking powder, milk--beat. Slowly add flour--beat until smooth. Pour into a greased 9 x 13 cake pan. Bake at 375 degrees for 30-35 minutes. Test with a toothpick for doneness. Frost as desired. You can use this cake as strawberry shortcake.

#607 - Pineapple Zucchini Bread

(by Shirley McNevech)

4 eggs
2 cups white sugar
1 tsp. cinnamon (more if you wish)
2 tsp. baking powder
1 tsp. salt
1/4 tsp. baking soda
2 tsp. vanilla
1 1/4 cups canola oil
3 cups fresh grated zucchini (peeled before grating)
3 cups flour
1 cup chopped pecans
1 - 8oz. can Dole crushed pineapple

In a bowl add cinnamon, baking powder, salt, baking soda, flour--stir. In a mixer, add eggs--beat. Add white sugar to eggs--beat. Add canola oil--beat. Add vanilla and pineapple--beat. Add the bowl of dry ingredients that you mixed earlier--beat. Remove bowl from mixer and fold in zucchini and pecans using a wooden spoon. Pour batter into two greased loaf pans. Bake at 350 degrees for 50-60 minutes. Test with a toothpick for doneness.

#608 - Black Cake

(by Aunt May [Herman] Cook)

1 cup brown sugar
1 cup white sugar
3 egg yolks
3 egg whites
1/4 cup boiling water
1/2 cup butter
1/2 cup Hershey's cocoa
2 tsp. baking soda
1 TBSP vanilla
1 tsp. baking powder
2 cups flour

In a mixer add butter, brown sugar and white sugar--beat. Add egg yolks--beat. In a bowl add the boiling water, cocoa and baking soda, then add to the batter in the mixer--beat. Add vanilla and baking powder--beat. Add flour--beat. Add egg whites last--beat. Pour batter into a greased 9 x 13 cake pan. Bake at 375 degrees for 30-35 minutes. Frost as desired.

#609 - Easy Sponge Cake

(by Aunt Grace [Herman] Knouse)

4 eggs
1 cup white sugar
1 cup flour
4 TBSP cold water
1 tsp. baking powder

In a mixer add eggs--beat. Add white sugar--beat. Add cold water and baking powder--beat. Slowly add flour--beat until smooth. Pour batter into a greased angelfood cake pan. Bake at 375 degrees for 30-35 minutes. Touch with your finger to test--if it springs back it's done. If it doesn't, bake a few more minutes and retest. Let the cake cool 15-20 minutes. Use a knife to loosen the cake all away around the edge, and then flip it upside down on a serving plate. Serve with crushed berries or ice cream if you wish.

#610 - Vanilla Glaze

(by Shirley McNevech)

2/3 cup Domino's powdered sugar
1 TBSP warm tap water
1/4 tsp. vanilla

Place powdered sugar in a bowl. Add vanilla and warm water--stir until it's smooth. Use it on cakes, bundt cakes, danishes and other pastries. If you need more, you can easily double, triple etc. the recipe.

#611 - Five Cup Dessert

(by Aunt Eileen [Carter] Knouse)

1 cup drained mandarin oranges
1 cup Dole pineapple chunks (drained, and cut each chunk in half)
1 cup Baker's angelflake coconut
1 cup miniature marshmallows
1 cup sour cream

Drain mandarin oranges and chunk pineapple--slice each pineapple chunk in half. Put the mandarin oranges and pineapple chunks in a large bowl. Add coconut, marshmallows. Pour the sour cream over the top--stir with a spoon until well mixed. Refrigerate a few hours before serving. Transfer into a serving dish. Keep refrigerated.

#612 - Easy Bisquick Pizza

(by Shirley McNevech)

1 1/2 cups Bisquick
1/3 cup hot water
1 jar of your favorite pizza sauce
your favorite pizza toppings (pepperoni, sausage, etc.)
1 bag Kraft shredded mozzarella cheese

Preheat oven to 425 degrees. In a bowl add Bisquick and hot water--stir until mixed with a spoon, then continue to work it with your hands until a dough ball forms. Grease a 12" pizza pan or cookie sheet. Press dough into the pizza pan or form your

pizza in the center of the cookie sheet (if using the cookie sheet, make it about 12" around and slightly crimp the edges to help hold your toppings. Use a spoon to add the pizza sauce, and then add your toppings. Top with shredded mozzarella cheese. Bake at 425 degrees for 13-17 minutes or until crust is golden brown (you can use a spatula to look at the bottom of the crust to make sure it's done).

#613 - Pina Colada

(by Shirley McNevech)

4oz. of Coco Lopez cream of coconut
4oz. of Dole pineapple juice
3oz. rum (omit this for non-alcoholic drink)
2 cups ice

Place all ingredients in a blender. Beat until ice is crushed, then mix well. Pour into two 8oz. glasses. Garnish with a pineapple slice and a maraschino cherry.

#614 - Cream Cheese Danish

(by Shirley McNevech)

2 packages Pillsbury crescent rolls
2 - 8oz. packages Philadelphia cream cheese
1/2 cup white sugar
1 tsp. vanilla
1 egg
cinnamon for sprinkling
Domino's powdered sugar for sprinkling

Unroll one package of rolls. Grease a 9 x 13 x 2 cake pan. Line the bottom of the pan with the crescent rolls (it should cover most if not all of the bottom). In a mixer add cream cheese, white sugar, vanilla and egg--beat until smooth. Spread this mixture on top of the crescent rolls evenly. Unroll second package of rolls and place rolls on top of the cream cheese mixture--pinch the edges of each roll with the edge of the next roll to prevent filling from baking out. Sprinkle cinnamon and powdered sugar on top (to your taste). Bake at 350 degrees for 30 minutes.

#615 - Lemon Snowflake Cookies

(by Shirley McNevech)

1 - 18.25oz. box Duncan Hines lemon cake mix
2 1/4 cups Cool Whip (thawed)

1 egg

Domino's powdered sugar (for rolling)

In a mixer add cake mix, Cool Whip and egg--beat on medium speed until blended. The batter will be sticky. Place some powdered sugar in a bowl. Drop a teaspoon full of batter at a time into the powdered sugar--roll it in the powdered sugar until coated. Repeat with the rest of the batter. Place 2" apart on greased cookie sheets. Bake at 350 degrees for 10-12 minutes.

#616 - Peanut Butter Sandwich Cookies

(by Shirley McNevech)

1/2 cups butter

1 cup white sugar

1 tsp. vanilla

1 egg

1/2 tsp. salt

1/2 tsp. baking soda

1 3/4 cups flour

Your favorite brand of peanut butter (about a cup)

In a mixer, add butter, white sugar--beat. Add egg and vanilla--beat. Add salt and baking soda--beat. Slowly add the flour--beat (if it gets too stiff for your mixer, continue by hand using a wooden spoon). Divide the dough into two portions. Flour your counter; add one portion of the dough to the flour, flour the top of the dough and using your hands roll it back and forth until you have a log. Wrap the log in Saran Wrap, place it in a container. Repeat with the second portion of dough and place it in the same container. Refrigerate the dough overnight. Unwrap the rolls from the Saran Wrap and using a knife, slice the rolls into 1/4" thick cookies. Place cookies on greased cookie sheets 2" apart. Bake at 350 degrees for 10 minutes. Remove cookies from cookie sheets and let them cool completely. Spread one cookie with peanut butter and top with a second cookie, and then lightly press together. Keep leftover cookies refrigerated.

#617 - 24 Hour Bread and Butter Pickles

(by Kenneth Miller - friend)

9 cups thickly sliced cucumbers (washed but not peeled)

2 cups thickly sliced onions

2 cups white sugar

1 cup cider vinegar

2 tsp. salt

2 tsp. mustard seed
1 tsp. celery seed

Place sliced cucumbers and sliced onions in a 1 gallon glass jar OR a stainless steel pot OR a granite pot--set aside. In a saucepan add white sugar, cider vinegar, salt, celery seed and mustard seed. Turn heat on high--stir and bring to a boil. Once boiling, pour this juice over the cucumbers. Place Saran Wrap over the jar/pot--let stand for 24 hours. The next day using a large pot, empty the cucumbers and juice into the pot. Heat just until very hot (not boiling). Put pint jars in the oven on the racks and set temp. to 200 degrees. Take the jar lids and rings and cover them with water in a saucepan--bring them to a boil. Put cucumbers/onion/juice in each jar until you run out of the mixture. Take a table knife and insert it all around the sides and middle of the jars to get the air bubbles out. Put the ring and center piece on each jar and turn tightly. Put the jars on a surface that can safely stand heat. Let them cool and as they cool they will seal themselves. If the jars seal properly, they will last about 2 years. Once you open a jar, refrigerate it. If any jars have buttons that don't go down, use those jars first because they didn't seal.

#618 - Chili Sauce

(by Grandma Pauline [Tharp] Herman)

1 peck ripe tomatoes
6 green peppers
6 medium onions
2 tsp. ground cloves
2 tsp. ground cinnamon
2 cups Domino's dark brown sugar
1 pint cider vinegar
salt to taste
1 bunch celery

Wash tomatoes and place them in a large pot--cover them with boiling water. After 5 minutes, drain water off of tomatoes. Rinse each tomato with cold water so you can hold them comfortably. Use a knife to remove tomato skins and core the centers (like you would core an apple), then slice into quarters. Rinse the pot you were using and place quartered tomatoes back in the pot. Wash green peppers, slice them, remove the seeds, and chop into small pieces--put them in with the tomatoes. Wash and clean onions--chop into small pieces and add to the tomatoes. Wash and clean celery, chop into small pieces and put in with tomatoes. Add cloves, cinnamon, brown sugar, vinegar, and about 3 TBSP salt (more or less to your taste) to the tomatoes. Stir and turn heat to medium--keep stirring occasionally until boiling. Once boiling, turn heat back to halfway between medium and low heat. Let chili sauce cook for 3 hours, stirring every 15 minutes so it doesn't stick to the bottom of the pot. After 3

hours while chili sauce is still hot, place chili in canning jars (if you don't know how to can using jars and lids, see our 14 day pickle recipe #605).

#619 - Sweet and Sour Pickles

(by Violet [Bailey] Heimbach - friend)

- 1 jar of your favorite dill pickles (large size)
- 1 1/2 cups white sugar
- 1/2 cup cider vinegar
- 1/2 cup water
- 1 1/2 tsp. whole pickling spice

Open the jar of pickles and drain off the juice--discard the juice but leave pickles in the jar. In a saucepan add white sugar, vinegar, water--turn heat on high and bring to a boil. Add the pickling spice to the pickles, and then pour hot vinegar mixture in with the pickles. Leave lid off until the pickles and juice have cooled. Once cool, put the lid on the jar and place it in the refrigerator. Let the pickles sit in the refrigerator at least 2 days before eating. Keep refrigerated.

#620 - Western Skillet Rice

(by Shirley McNevech)

- 1 lb. ground chuck
- 1 envelope Lipton onion soup mix
- 1 1/2 cups water
- 3/4 cup uncooked Carolina white rice
- 2 cups chopped tomatoes
- 1/4 cup chopped green pepper
- 1/4 cup chopped red pepper
- 1 cup cooked peas
- 1 cup shredded sharp cheese

Brown the ground chuck in a skillet and in a separate pot cook the peas. Turn heat to medium on the ground chuck and stir in soup mix, water, rice, tomatoes and pepper--bring mixture to a boil. Add a lid, turn heat back to low (simmer) for 25 minutes, stirring once every few minutes. After 25 minutes drain the cooked peas, add them to the skillet and stir. When peas are warm, scoop mixture into your serving bowl and top with the shredded cheese.

#621 - Glazed Apple Nut Bars

(by Mitzie [Shade] Williams - friend)

1/2 cup firmly packed Domino's dark brown sugar
1/2 cup softened butter
1 tsp. cinnamon
1 tsp. vanilla
3 eggs (slightly beaten)
1 - 15.4oz. package Pillsbury Quick Bread Nut bread mix
2 medium apples baking apples (peeled, cored and finely chopped)
1/2 cup raisins (optional)
Glaze: 3/4 cup Domino's powdered sugar, 1/4 tsp. cinnamon, 2 TBSP melted butter,
1/2 tsp. vanilla, 3 to 5 TBSP milk

In a bowl add brown sugar, butter, cinnamon, vanilla, eggs--beat with a spoon until smooth. Add the quick bread nut mix--stir. Fold in apples and raisins (optional). Pour batter into a greased 13 x 9 cake pan. Bake at 350 degrees for 30-40 minutes--test with a toothpick for doneness. Remove from oven and cool completely, then make the glaze--in a bowl add powdered sugar, cinnamon, melted butter, vanilla and 3 TBSP milk--stir well. If it's too thick add more milk. Drizzle the glaze over the top. Cut into bars to serve.

#622 - Quick Quiche

(by Shirley McNevech)

12 slices of bacon (fried and crumbled)
1 cup shredded cheddar cheese
1/3 cup chopped onions
2 cups milk
1 cup Bisquick
4 eggs
1/4 tsp. salt
1/8 tsp. pepper

Grease a 10" pie plate and sprinkle crumbled bacon, shredded cheese and chopped onions on the bottom. In a blender add milk, Bisquick, eggs, salt and pepper--blend for 15 seconds on high speed (if it doesn't look blended, beat longer). Pour batter on top of bacon/cheese/onions in the pie plate. Bake at 400 degrees until golden brown (about 30 minutes). Test with a knife--if inserted knife comes out clean it's done.

#623 - Chocolate Dream Cookies

(by Shirley McNevech)

2 cups cake flour
3/4 cup Hershey's cocoa
1 tsp. baking soda
1/2 tsp. salt
2 sticks softened butter
2/3 cup white sugar
2/3 cup Domino's dark brown sugar (packed)
1 tsp. vanilla
2 eggs
1 2/3 cups (1 - 10oz. package) Nestlé's swirled morsels (the chocolate/white chocolate mixed)

In a bowl add cake flour, cocoa, baking soda, and salt--stir and set aside. In a mixer add butter, white sugar and brown sugar--beat until fluffy. Add eggs one at a time--beat after each. Add vanilla--beat. Slowly add flour mixture--beat. Remove bowl from mixer and add 1 cup of the swirled morsels--stir with a wooden spoon. Drop by teaspoonfuls on to greased cookie sheets. Place a few of the extra swirled morsels on the top of each cookie. Bake at 325 degrees for 11-13 minutes or until cookies look puffy (centers are set). Let them cool on the cookie sheets for 2 minutes before removing them.

#624 - Cheap Cake

(by Great Grandmother Nora [Yordy] Herman)

1 cup white sugar
1 egg
2 TBSP butter
1 cup milk
2 1/2 tsp. baking powder
1 tsp. vanilla
2 cups flour

In a mixer add white sugar and butter--beat. Add egg--beat. Add baking powder and vanilla--beat. Add milk--beat. Add flour slowly--beat. Pour batter into a greased 9 x 13 cake pan. Bake at 375 degrees 25-30 minutes--test with a toothpick for doneness. Frost as desired.

#625 - Hoover Cake

(by Great Grandmother Eva [Mowery] Tharp)

1 cup white sugar
1/2 cup butter
1 cup Brer Rabbit green label baking molasses
1 tsp. cinnamon
1 tsp. ground cloves
1 tsp. baking soda
2 cups flour
1 cup raisins (boil raisins in water for 5 minutes and drain them to soften)
1 cup boiling water

Place the raisins in a saucepan and cover them with water--turn heat to medium and bring to a boil. Once boiling, boil for 5 minutes, then drain them and set aside. In a mixer add white sugar and butter--beat. Add molasses--beat until light. Add cinnamon, ground cloves, baking soda--beat. Add flour--beat. Remove bowl from mixer--add raisins and boiling water--stir with a wooden spoon. Pour batter into a greased 9 x 13 cake pan. Bake at 375 degrees for 30-35 minutes. Test with a toothpick for doneness. Frost as desired.

#626 - Pineapple Cloud Pie

(by Shirley McNevech)

1 Keebler 9" graham cracker crust
1 - 20oz. can Dole crushed pineapple (do NOT drain)
1 - 3oz. box Jell-O lemon instant pudding
1 - 8oz. Cool Whip (thawed)
1 - 11oz. can mandarin oranges (drained)

In a bowl add crushed pineapple and its juice with pudding powder--stir until well mixed. Add Cool Whip and drained oranges (reserve 8 of the orange slices for garnish)--stir. Pour mixture into graham cracker crust; arrange 8 orange slices on top. Refrigerate overnight before serving.

#627 - Spice Cake

(by Aunt Ada [Herman] Miller)

1/2 cup white sugar
1 cup Domino's dark brown sugar
1/2 cup Parkay margarine

1 cup buttermilk
2 eggs
1/4 tsp. salt
2 cups flour
1 tsp. ground cloves
1 tsp. cinnamon
1 tsp. nutmeg
1 tsp. baking soda
1 cup raisins

Put raisins in a saucepan and cover them with water--bring to a boil, then boil for 5 minutes. Drain the raisins and set aside. In a mixer add Parkay, white sugar and brown sugar--beat. Add eggs--beat. Add salt, ground cloves, cinnamon, nutmeg, and baking soda--beat. Add buttermilk--beat. Slowly add flour--beat until smooth. Remove bowl from mixer and stir in the raisins. Pour batter into a greased 9 x 13 cake pan. Bake at 375 degrees for 30-35 minutes. Test with a toothpick for doneness. Frost as desired.

#628 - No Bake Cheesecake

(by Shirley McNevech)

1 1/2 cups graham cracker crumbs
1/2 stick melted butter
2 TBSP white sugar
4 - 8oz. packages Philadelphia cream cheese (softened)
1/2 cup white sugar
1 - 12oz. bag frozen mixed berries (strawberries, blueberries, blackberries and raspberries--thawed and drained)
1 - 8oz. Cool Whip (thawed)

In a bowl mix graham cracker crumbs, melted butter and 2 TBSP white sugar. Press this mixture on the bottom of a 9 x 13 greased cake pan--use a spoon to smooth it out and even it out. Refrigerate the whole cake pan while you make the batter. In a mixer add cream cheese and 1/2 cup white sugar--beat on medium until blended. In a bowl add the drained berries and crush them with a fork or a potato masher. Remove bowl from mixer and add the berries--stir with a spoon. Add two cups of Cool Whip to the batter and stir gently until mixed. Remove cake pan from refrigerator and pour the batter into the crust--smooth it out and even it out. Refrigerate overnight. The next day, add remaining 1 cup Cool Whip to the top before cutting and serving.

#629 - Raspberry Lemonade Cake

(by Shirley McNevech)

1/3 cup Country Time powdered pink lemonade mix

1 cup water

1 - 18.25oz. Duncan Hines white cake mix

3 eggs

1/3 cup sour cream

Frosting: 6 TBSP milk, 3 TBSP Country Time powdered pink lemonade mix, 1 1/2 cups softened butter, 5 cups Domino's powdered sugar, 1 1/2 cups fresh raspberries

In a mixer add the water and the 1/3 cup lemonade mix--stir with a spoon until mixed. Turn mixer on low speed--add powdered cake mix, eggs, sour cream--turn speed up to medium and beat for 3 minutes. Grease two 9" round cake pans--pour batter evenly into the two cake pans. Bake at 350 degrees for 25-30 minutes. Test with a toothpick for doneness. Cool cakes 20 minutes, then use a knife to loosen the edges and remove them from the pans--cool them completely. Frosting: in a bowl add lemonade mix and milk--stir until dissolved--set aside. In a mixer add butter--beat until fluffy. Add powdered sugar slowly--beat. Add lemonade/milk--beat until fluffy. Place one of the cakes on a plate and frost it. Place most of the raspberries on top of the frosting (save a few to garnish the second layer). Add second cake on top, frost top and sides with remaining frosting and garnish with leftover raspberries.

#630 - Drop Sand Tart Cookies

(by Shirley McNevech)

1 1/2 cups white sugar

1 cup melted butter (no substitutes)

2 eggs

2 cups flour

1 1/2 tsp. baking soda

1 tsp. vanilla

cinnamon sugar for sprinkling

In a mixer add white sugar and melted butter--beat. Add eggs--beat. Add baking soda--beat. Add flour slowly--beat. Let batter stand in the bowl for 10 minutes. Remove bowl from mixer and stir with a wooden spoon. Drop by 1/2 teaspoonfuls (NO MORE--use a 1/2 teaspoon measuring spoon to make sure) on to UNGREASED cookie sheets. Sprinkle cinnamon sugar on the top of each cookie. Bake at 350

degrees for 8 minutes. Let cookies stand 30 seconds, then use a metal spatula to transfer them to paper towels. They are very thin, crisp cookies.

#631 - Oreo Cookie Balls

(by Shirley McNevech)

1 package Oreo cookies (regular size)
8oz. Philadelphia cream cheese (softened)
1 - 12oz. bag Nestlé's semi-sweet chocolate bits
1/2 bar paraffin wax

Grind the Oreo cookies (a few at a time) in a blender or food processor--they should be crushed very fine. In a mixer add cream cheese--beat. Add ground Oreo cookies--beat. Remove bowl from mixer and scrape the sides with a spatula. Roll the batter into balls (about the size of a quarter). Refrigerate them until firm. In a double boiler, add water to the bottom pan and Nestlé's chocolate bits and paraffin wax in the top pot--turn heat to medium and melt the chocolate and wax--stir until melted and smooth. Turn heat down to low. Use a toothpick and dip each cookie ball in chocolate until covered--placed dipped cookie balls on a tray lined with Saran Wrap--turn toothpick to remove. Use a little chocolate on the toothpick to cover the whole in each cookie ball left by the toothpick hole. Keep refrigerated.

#632 - Chow Chow

(by Shirley McNevech)

(besides the vegetables listed, you can add any other vegetables EXCEPT corn--corn will make it spoil)
2 medium chopped onions
3 green tomatoes (cut into bite sized pieces)
3 tomatoes that are just starting to ripen (cut into bite sized pieces)
2 chopped green peppers
1 chopped red pepper
1 head of cauliflower (OR 1 - 16oz. bag frozen cauliflower)
1 small head of cabbage (cut into bite sized pieces)
3 large cucumbers cut into bite sized pieces (DO NOT peel them)
4 chopped ribs of celery
1 - 9oz. package frozen lima beans
1 - 16oz. package fresh or frozen baby carrots
1 - 40oz. can kidney beans (drained)
1 - 40oz. can great northern beans
1 pint cider vinegar
5 cups white sugar

1 tsp. celery seed
2 tsp. mustard seed
5 cups water
salt

Get a 12 quart pot or canner--sit it on the counter for use later.

Bowl 1 - add chopped onions with 1/2 tsp. salt, stir and set aside.

Bowl 2 - add chopped green tomatoes and chopped tomatoes starting to ripen with 1 tsp. salt, stir and set aside.

Bowl 3 - add chopped green and red peppers with 1 tsp. salt, stir and set aside.

Bowl 4 - add chopped cabbage and 1 tsp. salt, stir and set aside.

Bowl 5 - add cucumbers with 1 tsp. salt, stir and set aside.

In a saucepan, cut cauliflower into bite sized pieces--cover with water and add 1 tsp. salt. Turn heat to medium and bring to a boil--boil for 3 minutes, then drain water off and dump cauliflower into the large pot/canner.

In the saucepan add the baby carrots--cover with water and add 1 tsp. salt. Turn heat to medium and bring to a boil--boil for 7 minutes, then drain water off and dump baby carrots in the canner with the cauliflower.

In the saucepan add the lima beans--cover with water and add 1 tsp. salt. Turn heat to medium and bring to a boil--boil for 10 minutes, then drain water off and dump lima beans in the canner with the cauliflower/carrots.

Chop the 4 ribs of celery and add to the cauliflower/carrots/lima beans.

Dump the drained kidney beans and drained great northern beans in with the cauliflower/carrots/lima beans/celery.

In the 5 bowls that you prepared and set aside, hold each over the sink, use your hand to catch the contents, and drain the saltwater off. Once you've done this to each of the 5 bowls, dump the contents of each of the 5 bowls into the large pot/canner. Pour the cider vinegar, white sugar, celery seed, and mustard seed in the pot on top of the other ingredients. Finally, pour 5 cups of water into the large pot/canner. Use your hand to stir up everything until mixed--do NOT use a spoon or it will pull the beans apart.

Place large pot/canner on the stove over medium heat--cook and stir until hot but not

boiling. Once hot, taste the juice--if too sour add more sugar, if too sweet add more vinegar. Wash your canning jars, place them right side up on the bottom rack of your oven, set oven to 200 degrees. Place the center part of your canning lids (not the rings) in a saucepan on the stove with water--heat until boiling, then turn heat back to low. Take 1 jar out as a time and pack it with chow chow and fill within 1/4" of the top of the jar. Use a soup ladle and cover the top of the chow chow with chow chow juice. Use a table knife and shove it down the sides of the jar 4 times around to get the bubbles out. Use a dishrag to wipe any juice off of the top of the jar. Use a fork to get a canning lid from the boiling water--place it on top of the chow chow jar. Place the canning ring on top--tighten lid as tight as you can. Repeat until all chow chow is gone. Set finished jars on a heat proof surface. The lids will pop after a few hours. If there are any jars that have lids that have centers that didn't go down (and are still raised), use them first. Chow chow will keep for about 2 years. Makes about 16 pints.

#633 - Banana Nut Muffins

(by Shirley McNevech)

3/4 cup Domino's dark brown sugar
1/2 cup buttermilk
1/3 cup canola oil
1 egg
1 tsp. vanilla
2 cups flour
1/2 tsp. baking soda
1 cup mashed VERY ripe bananas
1/2 cup + 1/4 cup chopped English walnuts
1/2 tsp. cinnamon

In a mixer add brown sugar, canola oil and egg--beat. Add buttermilk, vanilla and baking soda--beat. Add mashed bananas--beat. Add flour--beat. Add 1/2 cup chopped English walnuts--beat. In a small bowl add the cinnamon and 1/4 cup of chopped English walnuts--stir. Spoon batter into paper liners in muffin tins--fill each 2/3 full with batter then sprinkle the cinnamon/nut mixture on top of each. Bake at 375 degrees for 20 minutes or until centers spring back when lightly touched.

#634 - Noodle Casserole

(by Shirley McNevech)

3 cups water
1 - 8oz. package egg noodles
1 cup frozen mixed vegetables
1 - 10.75oz. can condensed cheddar cheese soup

1 - 9oz. can tuna (drained and flaked)
1/2 cup milk
1/4 tsp. pepper
1 tsp. salt

In a saucepan bring 3 cups water to a boil--add salt and noodles. Bring back to a boil while stirring--once boiling, boil for 5 minutes. Add the cup of vegetables, bring back to a boil while stirring and boil 5 more minutes. Add cheddar cheese soup, milk, pepper and tuna--stir well. Heat until hot enough to serve.

#635 - Skillet Chicken Divan

(by Shirley McNevech)

6oz. uncooked spaghetti (broken in thirds)
1/4 cup butter
2 cups small broccoli florets
1 cup sliced fresh mushrooms
1 1/2 cups milk
2 TBSP flour
2 cups cheddar cheese (cubed)
1 - 9oz. package frozen pre-cooked chicken pieces (thawed)

Break spaghetti into thirds and cook spaghetti according to box directions--drain and keep warm. In a 12" skillet melt the butter until sizzling. Add broccoli and mushrooms--stir and cook over medium heat until vegetables are tender. Remove vegetables from skillet--set them aside in a bowl. In a separate bowl add the milk and flour--stir until smooth. Add the milk mixture to the empty skillet--cook and stir over medium heat until it comes to a boil. Boil for 1 minute. Take out 1 cup of cheese cubes and set aside--add the other cup of cheese cubes to the skillet with the milk/flour. Stir and cook until cheese is melted. Add the hot drained spaghetti, broccoli, mushrooms and thawed chicken pieces to the skillet with the melted cheese/flour/milk mixture. Cook until heated through, then stir in remaining cup of cheese cubes and continue cooking/stirring until cheese is melted and chicken is hot and cooked to your preference.

#636 - Vanilla Cream Cake

(by Shirley McNevech)

1 box Duncan Hines cake mix (white OR yellow)
1 - 3.5oz. box Jell-O vanilla INSTANT pudding/pie filling
1 1/3 cups cold water
4 eggs

1/4 cup canola oil

1 1/3 cups Baker's angelflake coconut

1 cup chopped nuts (optional)

Frosting: 1/3 cup butter, 2 - 3oz. packages Philadelphia cream cheese, 1lb. Domino's powdered sugar, 4 tsp. milk, 1 tsp. vanilla, 2 cups Baker's angelflake coconut

In a mixer add cake mix, pudding mix, water, eggs, oil--beat for 4 minutes. Remove from mixer and use a wooden spoon to add coconut and nuts--stir. Pour batter into a greased and floured 10" tube cake pan (angelfood cake pan). Bake at 325 degrees for 60 minutes. Test with a toothpick for doneness. Cool the cake 20 minutes, then remove from pan (use a knife to go around the sides, invert onto a plate). Frosting: in a mixer, add butter and cream cheese--beat. Add vanilla and milk--beat. Add powdered sugar slowly--beat until smooth. When cake is completely cool frost the top and sides of the cake. Sprinkle the frosting with the 2 cups of coconut. Keep refrigerated.

#637 - Coconut Cream Cheese Frosting

(by Shirley McNevech)

1/3 cup butter

2 - 3oz. packages Philadelphia cream cheese

1lb. Domino's powdered sugar

4 tsp. milk

1 tsp. vanilla

2 cups Baker's angelflake coconut

In a mixer, add butter and cream cheese--beat. Add vanilla and milk--beat. Add powdered sugar slowly--beat until smooth. Frost cooled cake. Sprinkle the frosting with the 2 cups of coconut. Keep refrigerated.

#638 - Banana Split Cake

(by Shirley McNevech)

First layer: 2 cups graham cracker crumbs, 2/3 cup melted Parkay margarine.

Second Layer: 2 sticks Parkay margarine, 2 eggs, 2 cups Domino's powdered sugar, 1 tsp. vanilla

Third Layer: 3 large sliced bananas

Fourth Layer: 1 - 20oz. can Dole crushed pineapple (drained--save the juice)

Fifth Layer: 1 - 8oz. Cool Whip

Sixth layer: 1/2 cup chopped nuts, maraschino cherries for garnish

First layer: in a bowl add graham cracker crumbs and melted Parkay--press mixture

into the bottom of a greased 9 x 13 cake pan.

Second layer: in a mixer add 2 sticks Parkay, eggs, powdered sugar and vanilla--beat until firm. Scoop this mixture on top of the graham cracker layer.

Third layer: slice the bananas into coin shapes pieces and dip each in the saved pineapple juice--spread the sliced bananas evenly over the top of the batter layer.

Fourth layer: spoon the drained crushed pineapple on top of the sliced bananas.

Fifth layer: spoon Cool Whip evenly over top of the crushed pineapple.

Sixth layer: sprinkle the top of the cake with the chopped nuts. Garnish with maraschino cherries (pat each cherry dry with a paper towel before placing on cake). Refrigerate overnight before serving.

#639 - Homemade Sauerkraut

(by Shirley McNevech)

1 large head of cabbage

1 tsp. salt for each quart of sauerkraut that you make

2 tsp. white sugar for each quart of sauerkraut that you make

cold water

quart jars

Shred the cabbage and fill each quart jar until filled with cabbage to 1/2" of the top of the jar. Add 1 tsp. salt and 2 tsp. white sugar on top of the cabbage in EACH jar. Fill each of the jars to within 1/2" of the top of each jar (so cabbage is covered). Put the lids on the jars and turn them tight. Continue with as many jars as you wish. Place jars in a cool, dark area of your house for TWO MONTHS--then it's ready to eat.

#640 - Cherry Pretzel Squares

(by Shirley McNevech)

3 cups chopped thin pretzels

1/2 cup melted butter

3/4 cup white sugar

4 cups Cool Whip

1 - 8oz. softened Philadelphia cream cheese

1 cup Domino's powdered sugar

2 - 21oz. cans Lucky Leaf cherry pie filling

Break pretzels into bite sized pieces until you have 3 cups of them--set aside. In a bowl add broken pretzels, melted butter and white sugar--stir with a spoon. Grease a 9 x 13 cake pan and press 1/2 of the pretzel mixture in the bottom of the cake pan. Bake the pretzels at 350 degrees for 10 minutes and set aside. In a mixer add cream cheese and powdered sugar--beat. Remove bowl from mixer and add Cool Whip--stir with a wooden spoon. When pretzel crust in cake pan is cool to the touch put 1/2 of the Cool Whip batter into the crust and even it out with a spatula. Spread the two cans of cherry pie filling evenly on top of the Cool Whip mixture. Spread the remaining half of the Cool Whip mixture on top of the pie filling. Sprinkle the remaining pretzel mixture on top of the Cool Whip mixture. Refrigerate overnight before serving. Keep refrigerated.

#641 - Buttermilk Banana Cake

(by Aunt Grace [Herman] Knouse)

1 1/4 cups white sugar
2 eggs
1 stick Parkay margarine
1 cup buttermilk
2 ripe bananas (mashed)
1 tsp. baking soda
1 tsp. baking powder
1/2 tsp. salt
2 cups flour

Use a potato a masher to mash the bananas--set aside. In a mixer add white sugar and Parkay--beat until light and fluffy. Add eggs--beat. Add buttermilk--beat. Add baking soda, baking powder and salt--beat. Add mashed bananas--beat. Slowly add flour--beat. Pour batter into a 9 x 13 greased cake pan and bake at 375 degrees for 25-30 minutes. Test with a toothpick for doneness. Frost as desired (you can use our frosting recipe #2).

#642 - Keithan's Sugar Cookies

(by Art Keithan - friend)

1 cup Crisco (solid)
2 cups white sugar
2 eggs
1/2 tsp. salt
2 tsp. baking soda
4 tsp. cream of tartar
1 tsp. vanilla

1/4 cup milk
4 1/2 cups flour

In a mixer add Crisco and white sugar--beat. Add eggs--beat. Add salt, baking soda, cream of tartar and vanilla--beat. Add milk--beat. Slowly add flour--beat until it gets too stiff for the mixer, then remove bowl and continue stirring with a wooden spoon. Roll dough into balls (about the size of a walnut). Drop balls on to greased cookie sheets, flatten each cookie with the bottom of a drinking glass and sprinkle each with white or colored sugar. Bake at 350 degrees for 8-10 minutes.

#643 - Sunday Chicken

(by Ryan Unger - friend)

2 lbs. boneless, skinless chicken cut into strips
1 - 10.75oz. can Campbell's cream of chicken soup
1 cup apple juice OR apple cider
1 TBSP Worcestershire sauce + 1 tsp. Worcestershire sauce
3/4 tsp. salt
1/3 cup chopped onion
1 - 3oz. can of mushrooms (drained)
paprika for sprinkling

Spray a baking dish with Pam. Pour a small amount of the apple juice (or cider) in the bottom of the dish. Place the chicken strips on the bottom of the baking dish. In a bowl add cream of chicken soup, the rest of the apple juice (or cider), the 1 TBSP and 1 tsp. Worcestershire sauce, salt, chopped onions and drained mushrooms--stir until mixed. Pour the soup mixture evenly over the chicken. Sprinkle the top of the chicken pieces with paprika to your taste. Place baking dish on a cookie sheet (to catch drips) and bake uncovered at 350 degrees for 1 hour--after 30 minutes of baking, baste the chicken with the soup mixture and turn each piece and sprinkle more paprika over the chicken strips to your taste.

#644 - Microwave Onion Rings

(by Shirley McNevech)

1 large yellow onion
1 egg
2 tsp. olive oil
1/2 dry seasoned bread crumbs
1/2 tsp. paprika
1/4 tsp. garlic powder
salt (to taste)

Peel onion and slice in 1/2" thick slices. In a bowl, combine egg and oil--beat well. Spread bread crumbs, paprika, and garlic powder on a plate--stir lightly with your fingers until mixed. Dip each onion ring into the egg, and then dip both sides in the bread crumbs to coat. Place onion rings on a plate, cover with a piece of paper towel large enough to cover all onion rings and microwave on high for 2 minutes. Check and cook in additional 30 second increments until onion is slightly cooked. Salt to your taste. Microwaves vary, so it's best to do just one onion ring as a test.

#645 - Microwave Cornbread

(by Shirley McNevech)

2/3 cup flour
2/3 cup cornmeal
1 tsp. baking powder
1/2 tsp. baking soda
1/4 tsp. salt
3 TBSP butter
1/2 cup buttermilk
2 TBSP honey
1 egg
Topping: 1 TBSP cornmeal, 2 tsp. white sugar

In medium bowl add flour, 2/3 cup cornmeal, baking powder, baking soda, and salt--mix well and set aside. In small microwave-safe bowl, microwave butter until melted. Add buttermilk, honey, and egg to the melted butter-- stir until well blended. Add butter mixture to the flour mixture--stir until dry ingredients are moistened. Pour batter into ungreased 8 or 9 inch round microwave-safe dish. Topping: in small bowl add 1 TBSP cornmeal and 2 tsp. white sugar--mix well. Sprinkle topping over the cornbread batter. Microwave on medium for 5 minutes, rotating dish once halfway through baking. Microwave on high for 2 to 2 1/2 minutes or until cornbread pulls away from sides of dish, rotating dish once halfway through baking. Let stand 5 minutes before cutting into pieces.

#646 - Caramel Popcorn

(by Shirley McNevech)

1/2 cup Domino's dark brown sugar (packed)
2 TBSP butter
1/4 cup Kayro corn syrup
4 cups popped popcorn
1/4 cup peanuts

Preheat oven to 250 degrees. In a saucepan melt the sugar, butter, and corn syrup--stir. Add the popcorn and peanuts and stir until evenly coated. Dump the coated popcorn onto a cookie sheet and spread out evenly. Bake at 250 degrees for 5 minutes.

#647 - Apple Candy

(by Shirley McNevech)

1 cup grated red delicious apples
2 cups white sugar
2 TBSP unflavored gelatin
5 TBSP cold water
1 TBSP lemon juice
1 cup finely chopped walnuts
Domino's powdered sugar for rolling

Butter an 8" square baking pan--set aside. In a large saucepan over medium heat, combine grated apples and sugar--bring to a boil and boil for 1 minute (stir constantly). Turn heat down to low and simmer another 30 minutes (stir occasionally). Remove from heat. In a small bowl, combine gelatin and water--add this to apple and sugar mixture--stir constantly until dissolved. Add lemon juice and walnuts--stir until well blended. Pour into baking pan and cool overnight. Dip a knife into canola oil, and then cut the candy into 1" squares. Roll each square in powdered sugar. Cover and store in the refrigerator.

#648 - Chocolate Covered Bananas

(by Shirley McNevech)

4 bananas
1/2 cup heavy cream
1 cup Nestlé's semi-sweet chocolate chips
1/2 cup chopped roasted peanuts

Peel the bananas and break each banana into two even pieces. Insert a bamboo skewer into each piece for the handle. Wrap each banana half in aluminum foil and place in the freezer overnight until frozen solid. The next day, place the cream in a small saucepan and bring to a simmer over medium heat, then remove from heat. Place the chocolate chips in a bowl and pour the hot cream over the chips--let them sit 2 minutes, and then stir with a spoon until smooth and the chocolate is completely melted (about 2 minutes). Chop peanuts and place in a small bowl--set aside. Remove the bananas from the freezer and unwrap. Cover a cookie sheet with wax

paper. Holding the skewer on the banana and dip in the melted chocolate/cream until coated. Sprinkle the coated banana with chopped peanuts. Set the banana on the wax paper--repeat with all bananas. Serve immediately or return the bananas to the freezer until ready to serve.

#649 - Blackberry Cream Pie

(by Shirley McNevech)

1 - 9" pie crust dough (store bought or homemade)
4 cups fresh or frozen blackberries (drained)
2 eggs, lightly beaten
1/3 cup white sugar
4 TBSP flour
1/4 tsp. salt
1 tsp. vanilla
1 cup heavy cream OR 1 cup sour cream

Preheat oven to 400 degrees. Spray pie plate with Pam, line pie plate with pie dough and spray inside of the pie dough with Pam. Place the blackberries in the unbaked pie dough--set aside. In a bowl add beaten eggs, white sugar, flour, salt, vanilla, and heavy cream (OR sour cream). Mix well using a spoon, then pour mixture over the top of the blackberries. Place pie on a cookie sheet to catch drippings. Bake at 400 degrees for 30 to 40 minutes or until the crust is browned and the filling is set. Remove and oven, cool slightly. Serve slightly warm.

#650 - Blackberry Upside-down Cake

(by Shirley McNevech)

Cake:

1 cup flour
3/4 cup white sugar
1 1/2 tsp. baking powder
1/4 tsp. salt
1 egg
1/2 cup milk
1/4 cup butter
1/4 tsp. grated lemon zest
1 tsp. lemon juice
1 tsp. vanilla

Topping: 1/4 cup butter, 1/2 cup Domino's dark brown sugar (packed), 1 1/2 tsp. grated lemon zest, 1/4 cup chopped nuts, 3 cups fresh blackberries

Preheat oven to 350 degrees. Topping: in a cast iron frying pan over low heat, melt 1/4 cup butter--stir in brown sugar until mixed. Remove from heat. Sprinkle 1 1/2 tsp. lemon zest over the brown sugar. Sprinkle chopped nuts over the top. Arrange the blackberries in an even layer over the nuts--set frying pan aside. Cake: in a bowl add flour, white sugar, baking powder, and salt--stir. Add egg, milk, and butter to the flour mixture--beat 2 minutes with a wooden spoon. Add 1/4 tsp. lemon zest, lemon juice, and vanilla--beat 2 more minutes. Pour cake batter evenly over the blackberries in the frying pan. Place frying pan in the oven and bake at 350 degrees for 40-50 minutes or until inserted toothpick comes out clean. Remove from oven and cool 5 minutes on a wire rack. Run knife around edge of pan to loosen. Cover with a cake plate and invert cake onto the plate. Serve warm.

#651 - Blueberry Coffee Cake

(by Shirley McNevech)

2 cups flour
3/4 cup white sugar
2 1/2 tsp. baking powder
3/4 tsp. salt
1/4 cup vegetable oil
3/4 cup milk
1 egg
2 cups fresh or frozen blueberries (drained)
Topping: 1/4 cup butter, 1/2 cup white sugar, 1/3 cup flour, 1/2 tsp. cinnamon

Preheat oven to 375 degrees. In a bowl add 2 cups flour, 3/4 cup white sugar, baking powder, salt, vegetable oil, milk, and egg--use a wooden spoon to mix well. Fold in blueberries and pour batter into an ungreased 8" square baking dish. Topping: in a separate bowl add 1/4 cup butter, 1/2 cup white sugar, 1/3 cup flour, and 1/2 tsp. cinnamon--mix well. Sprinkle this sugar mixture evenly on top of the batter in the baking dish. Bake uncovered for 50 minutes or until inserted toothpick comes out clean.

#652 - Potato Corn Soup

(by Jane Rebuck - friend)

1/2 lb. bacon (fried)
6 red potatoes
1 - 14.75oz. DelMonte cream style corn
3 hard boiled eggs
2 TBSP Parkay margarine
1 - 12oz. can Carnation evaporated milk

1 - 12oz. can regular milk (use empty Carnation milk can and fill it with regular milk)
1 tsp. salt
1/2 tsp. pepper

Fry the bacon, place on paper towels to catch the grease, and crumble the bacon--set aside. Peel and dice the potatoes--place them in a saucepan with 1 tsp. salt and cover them with water. Bring to a boil, and then boil for 15-20 minutes--test with a fork for tenderness. Drain the potatoes and set aside. Hard boil the eggs, let them cool and chop into small pieces. In a large pot add crumbled bacon, cooked potatoes, can of cream style corn, chopped eggs, 3 TBSP Parkay, Carnation milk, regular milk, salt and pepper. Stir until mixed, and then cook on LOW heat until hot while stirring. If soup is too thick add more regular milk.

#653 - Cheese Dip

(by Jane Rebuck - friend)

3 TBSP cider vinegar
2 TBSP white sugar
2 beaten eggs
1 - 8oz. Philadelphia cream cheese (softened)
2 TBSP butter OR Parkay margarine
1/4 to 1/2 cup chopped onion
1/4 to 1/2 cup chopped green pepper

In a saucepan add vinegar, white sugar and beaten eggs--bring to a boil, then turn heat off. Add cream cheese and butter/margarine--stir until melted and smooth. Add chopped green pepper and chopped onions--stir. Let it cool, then refrigerate. Good dip for pretzels, chips and crackers. Keep unused dip refrigerated.

#654 - Fruit Filled Muffins

(by Shirley McNevech)

2/3 cup milk
1 TBSP canola oil
1 beaten egg
2 cups Bisquick
2 TBSP white sugar
1/4 cup any flavor fruit preserves
Glaze: 2/3 cup Domino's powdered sugar, 3-4 tsp. water

Line muffin tins with 12 cupcake liners. In a bowl add milk, oil and beaten egg--stir. Add Bisquick and white sugar--stir just until mixed. Divide the batter evenly between

the 12 cupcake liners. Drop 1 tsp. of fruit preserves in the center of each muffin batter. Bake at 400 degrees for 13-18 minutes or until golden brown. To test, touch a muffin lightly with your finger--if it springs back, they're done. Remove from muffin tins and cool slightly. Drizzle each with glaze: in a bowl add the water and powdered sugar--stir well. Glaze each muffin before serving.

#655 - Three Cheese Potato Bake

(by Shirley McNevech)

2 - 10.75oz. cans Campbell's cream of chicken soup
1 - 8oz. sour cream
1/2 tsp. pepper
1 - 30oz. package frozen Ore Ida hash brown potatoes
3/4 cup chopped onions
1 - 2oz. jar pimentos (drained and chopped)
3/4 cup shredded sharp cheddar cheese
3/4 cup shredded Swiss cheese
1/4 cup grated Parmesan cheese
1 Reynolds Pot Lux disposable 8 x 8 pan

In a bowl add soups, sour cream, pepper--stir. Add frozen hash browns--stir. Add chopped onions and drained/chopped pimentos--stir. Add cheddar cheese and Swiss cheese--stir. Spray the disposable pan with Pam, and then pour entire potato mixture evenly into the pan. Sprinkle the Parmesan cheese over the top. Place the pan on a cookie sheet to catch drips. Bake uncovered at 375 degrees for 1 hour to 1 hour 15 minutes or until bubbling and golden brown--make sure you use the cookie sheet to pick it up out of the oven because the throwaway pans are flimsy.

#656 - Blueberry Pancakes

(by Shirley McNevech)

1 box Betty Crocker Wild Blueberry muffin and quick bread mix
1 tsp. cornstarch
3/4 cup maple syrup
1 1/4 cups cold water
2 TBSP vegetable oil
2 eggs

Open the blueberry muffin mix box--there will be a can of blueberries inside. Open the can of blueberries and drain the liquid only from the blueberries into a saucepan. Pour the blueberries from the can into a strainer and rinse with water--drain and set aside. Add the cornstarch to the blueberry liquid in the saucepan and stir until mixed--

turn heat on low and bring blueberry liquid/cornstarch to a boil, stirring constantly. When it comes to a boil, boil for 1 minute and remove from heat. Add maple syrup to the cornstarch mixture and stir--set aside (this will be poured over the pancakes later). In a bowl add oil, eggs and water--beat with a fork until mixed. Add dry muffin mix to the egg mixture and stir with a spoon until smooth. Add the drained blueberries to the muffin batter and stir gently. Grease a frying pan and pour the batter to make pancakes to the size you wish. Fry all of the pancakes. When all pancakes are done, serve them with the blueberry syrup that you set aside earlier.

#657 - Chocolate Miracle Whip Cake

(by Shirley McNevech)

2 cups flour
1 cup white sugar
4 TBSP Hershey's cocoa
2 tsp. baking soda
1 cup cold water
1 tsp. vanilla
1 cup Miracle Whip salad dressing

In a bowl add flour, white sugar, baking soda, cocoa--stir to mix. Slowly add the water to the dry ingredients while stirring. Add vanilla and Miracle Whip--stir until mixed and smooth. Pour batter into a greased 9 x 13 cake pan. Bake at 375 degrees for 25-30 minutes. Test with a toothpick for doneness. Frost as desired.

#658 - Seven Minute Frosting

(by Shirley McNevech)

1 cup white sugar
1/2 tsp. cream of tartar
1/4 tsp. salt
3 TBSP water
2 egg whites (UNbeaten)
1 tsp. vanilla

Place water in the bottom pot of the double boiler and bring to a boil. Once boiling, place top pot on the bottom pot and add all ingredients in the top pan. Beat continuously for 7 minutes with a handheld mixer or rotary beater. Remove top pan from bottom pan and frost your cake.

#659 - Vanilla Chocolate Chip Cake

(by Shirley McNevech)

1 - 18.25oz. box Duncan Hines yellow cake mix
1 - 3.5oz. box vanilla Jell-O INSTANT pudding
1 cup sour cream
1/2 cup canola oil
1/2 cup water
4 eggs
1 TBSP vanilla
1 cup Nestlé's semi-sweet MINI chocolate chips
Glaze: 3 TBSP melted butter, 2 1/4 cups Domino's powdered sugar, 3 TBSP water, 1 1/2 tsp. vanilla

In a mixer add all ingredients EXCEPT the chocolate chips. Beat on low until moistened, and then beat on medium for 2 minutes. Remove bowl from mixer and stir in the mini chocolate chips. Pour batter into a greased and floured angelfood cake pan or bundt cake pan. Bake at 350 degrees for 50 minutes. Test with a toothpick for doneness. Cool for 20 minutes, and then invert cake on to a plate. Cool completely. In a bowl, add all glaze ingredients and stir until smooth, then set aside until it thickens. When cake is cooled, drizzle it with the glaze.

#660 - Chocolate Mousse Pie

(by Shirley McNevech)

1 Keebler graham cracker crust (regular OR chocolate)
1 1/2 cups milk
1 envelope unflavored gelatin
1 - 6oz. bag Nestlé's semi-sweet chocolate bits
1 tsp. vanilla
2 cups Cool Whip (thawed)

In a saucepan add the milk. Sprinkle the gelatin over the top of the milk, and then let it stand for 1 minute. Turn heat on low and stir until gelatin is dissolved (about 5 minutes). Add the chocolate bits and keep stirring over low heat until all bits are melted. Stir in the vanilla. Remove from heat and cool for 1 hour, stirring occasionally. When mixture mounds on your spoon, it's ready. Add the Cool Whip to the chocolate mixture and fold it in with a spoon until mixed. Pour mixture into pre-made crust. Refrigerate overnight before serving.

#661 - Orange Cream Cake

(by Shirley McNevech)

1 - 18.25oz. box orange cake mix

1 - 3oz. box orange Jell-O

2 eggs

1/2 cup canola oil

1 1/2 cup cold water

Frosting: 4oz. softened Philadelphia cream cheese (1/2 of an 8oz. package), 3/4 cup orange juice, 1 - 3.25oz. box Jell-O vanilla INSTANT pudding, 1 TBSP white sugar, 1 - 8oz. can Dole crushed pineapple (drained), 1 - 8oz. Cool Whip (thawed)

In a mixer add cake mix, orange Jell-O, eggs, canola oil, and water--beat slowly until mixed, then beat 3 minutes until creamy. Pour batter into a 9 x 13 greased cake pan. Bake at 350 degrees for 30-35 minutes or until inserted toothpick comes out clean. Cool cake completely before frosting. Frosting: in a mixer add cream cheese and vanilla pudding mix--beat. Add orange juice--beat. Add white sugar--beat until smooth. Remove from mixer and fold in the drained crushed pineapple. Fold in the Cool Whip. Frost the cake and refrigerate overnight before serving. Keep refrigerated.

#662 - Sausage Casserole

(by Aunt Eileen [Knouse] Carter)

4 1/2 cups water (used for the soup)

2 envelopes Lipton chicken noodle soup (NOT cup-a soup)

1 cup uncooked Carolina rice

1lb. loose pork sausage (not in the casing)

1/2 cup chopped celery

1 chopped onion

1/2 of a green pepper (chopped)

2/3 cup toasted slivered almonds

Prepare both envelopes of chicken noodle soup according to box directions. While soup is still hot add the uncooked rice--stir and simmer for 25 minutes until water is all absorbed--remove from heat and set aside. In a skillet lightly brown the pork sausage--pour fat off, then add celery, onion and green pepper--add a little water if it seems dry. Cook until sausage is fully browned and other ingredients are tender. Add the soup/rice and almonds to the sausage and stir until well mixed. Spray a 2qt. casserole with Pam. Pour the whole mixture into the casserole--if it seems too dry add a little water and stir. Place on a cookie sheet and bake at 350 degrees for 30 minutes.

#663 - Apple Cinnamon Muffins

(by Shirley McNevech)

1 egg
1/2 cup white sugar
1/2 cup milk
1/2 tsp. salt
1/4 cup canola oil
1/2 tsp. cinnamon
2 tsp. baking powder
1 1/2 cups flour
1 cup finely chopped baking apples

In a bowl, beat the egg. Add canola oil, milk, white sugar, salt, cinnamon, baking powder and flour--stir well. Add chopped apples and fold them in--do not overmix. Pour batter into muffin tins lined with cupcake liners--fill each 2/3 full with batter. Bake at 400 degrees for 16-20 minutes.

#664 - Microwave Caramel Apples

(by Shirley McNevech)

4 or 5 medium sized apples
wooden popsicle sticks for each apple
1 - 14oz. bag Kraft caramels
2 TBSP water

Wash and dry the apples. Insert a popsicle stick into the stem end of each apple. Microwave the caramels and the water (use a deep microwave safe bowl)--microwave on high between 2 1/2 to 3 1/2 minutes (stir after each minute) until caramel is smooth. If the caramel is too thin, let it stand 2 minutes before coating apples. Dip apples into hot caramel and turn until whole apple is coated. Scrape the extra caramel from the bottom of the apples. Place each apple on greased wax paper. When cooled, store them in refrigerator. When eating them from the refrigerator, let them sit on the counter for 15 minutes to soften the caramel before eating.

#665 - Italian Broccoli Salad

(by Shirley McNevich)

- 1 large bunch fresh broccoli
- 1 bottle of your favorite Italian dressing

Wash broccoli and cut into small pieces. Place pieces in a bowl, then pour whole bottle of Italian dressing over the broccoli. Mix well. Cover and refrigerate overnight. Drain off excess liquid before serving.

#666 - Milk Pie

(by Shirley McNevich)

- 4 TBSP flour
- 4 TBSP white sugar
- 1 1/2 cups of REGULAR milk (no substitutions)
- 1 TBSP butter
- 1 unbaked pie crust dough (purchased or homemade)

Spray a 9" pie plate with Pam. Place pie dough in pie plate and spray the inside of the crust with Pam. In a bowl add flour and white sugar--stir. Sprinkle the flour/white sugar mixture evenly in the pie dough. Slowly pour the milk into the pie dough on top of the flour/white sugar mixture. Cut the butter into small pieces and dot the butter over the top of the milk. Place the pie plate on a cookie sheet. Bake at 400 degrees for 35 minutes.

#667 - Pierogie Casserole

(by Aunt Eileen [Carter] Knouse)

- 1 cup finely chopped onions
- 1 cup butter
- 1 cup small curd cottage cheese OR ricotta cheese
- 1 egg
- 1 tsp. onion salt
- 1 cup mashed potatoes (either homemade or instant prepared according to box directions)
- 1 cup shredded sharp cheddar cheese
- 1/4 tsp. salt

1/4 tsp. pepper

9 lasagna noodles (cooked according to package directions and drained)

Sautee the chopped onions in a pan with the butter--set aside. In a bowl add egg and beat it with a fork. Add cottage OR ricotta cheese and onion salt--mix well. In a separate bowl add prepared mashed potatoes, sharp cheddar cheese, salt, and pepper--stir. Spray a cake sized glass baking dish with Pam. Place the first 3 lasagna noodles on the bottom of the baking dish. Add all of the cottage cheese OR ricotta mixture. Add 3 more lasagna noodles on top. Add the mashed potato mixture on top of the lasagna noodles. Add last 3 lasagna noodles. Spread the sautéed onions on top of the last layer of lasagna noodles. Bake (covered with foil) at 350 degrees for 25-30 minutes. Let stand a few minutes before cutting and serving.

#668 - Ranch Pasta Salad

(by Shirley McNevech)

1lb. corkscrew pasta (cooked according to box directions and drained)

1 cup cooked turkey OR chicken OR ham OR pepperoni (cut into bite sized pieces)

4 cups assorted cooked OR raw chopped vegetables (zucchini, peppers, onions, tomatoes, carrots, cauliflower, broccoli, etc.)

1/4 cup grated Parmesan cheese

2 cups Hidden Valley original ranch dressing (prepared according to envelope directions)

Toss all ingredients in a large bowl. Refrigerate.

#669 - Carolina Peach Cake

(by Shirley McNevech)

2 cups white sugar

1 cup canola oil

3 eggs

3 cups flour

1 tsp. baking soda

1 tsp. salt

3 peaches (washed, peeled and diced)

1 cup chopped pecans

2 tsp. vanilla

In a mixer add white sugar, oil, eggs--beat. Add baking soda and salt--beat. Slowly add flour and vanilla--beat well. Remove bowl from mixer and fold in pecans and peaches using a spoon. Pour batter into a greased and floured 9 x 13 cake pan. Bake

at 325 degrees for 45-50 minutes. Test with a toothpick for doneness. Frost as desired when cake is cooled.

#670 - Peanut Butter and Jelly Cookies

(by Shirley McNevech)

1 cup Jif peanut butter (smooth or crunchy)
1 box Duncan Hines white cake mix
1/3 cup cold water
2 eggs
jelly flavor of your choice

In a mixer add peanut butter, 1/2 of the cake mix, water and eggs--beat until smooth. Add the other half of the cake mix and beat (continue by hand if too stiff for your mixer). Drop by teaspoonfuls on to ungreased cookie sheets. Press the center of each cookie center with your thumb to form a well for the jelly but don't put the jelly on yet. Bake at 375 degrees for 10 minutes or until lightly browned. After cookies are cooled, fill the cookie centers with jelly. Keep refrigerated.

#671 - Chocolate Peanut Butter Truffles

(by Shirley McNevech)

1 cup Reese's peanut butter chips
3/4 cup butter
1/2 cup Hershey's cocoa
1 - 14oz. can Borden's Eagle brand sweetened condensed milk (NOT evaporated)
1 TBSP vanilla
Domino's powdered sugar for coating

In a saucepan over low heat melt the peanut butter chips and butter--stir. Add cocoa and stir until smooth. Add condensed milk and vanilla--stir and cook until thickened and blended (about 5 minutes). Remove from heat, place on counter. When cooled, refrigerate for 2 hours. Remove from refrigerator and shape into walnut sized balls. Place powdered sugar in a bowl and roll each ball in it to coat. Refrigerate overnight. Keep refrigerated.

#672 - Easy Chicken Noodle Soup

(by Shirley McNevech)

4 cups Swanson's chicken broth
1/2 tsp. pepper

1 tsp. salt
2 medium carrots (sliced into coin shaped pieces)
1 chopped onion
2 celery ribs (chopped)
1/2 cup fresh parsley
1 cup chopped cooked chicken
1 cup uncooked extra wide egg noodles

In a large pot add broth, carrots, onion, celery, and parsley--turn heat to medium and cook until carrots are tender. Add noodles and make sure soup is boiling--boil for 12 minutes. Add salt and pepper--stir. Add chicken and stir. If it seems too thick add a little more broth or water.

#673 - Butterscotch Drop Cookies

(by Shirley McNevech)

2 cups firmly packed Domino's dark brown sugar
2/3 cup softened butter
2 eggs
2/3 cup buttermilk (or regular milk with 1 tsp. cider vinegar)
1 tsp. vanilla
1 cup chopped black walnuts (optional)
3 cups flour
1 tsp. baking powder
1/2 tsp. baking soda
1 tsp. salt
1/2 tsp. cinnamon

In a mixer add brown sugar and butter--beat. Add eggs--beat until smooth. Add vanilla, salt, baking powder, baking soda and cinnamon--beat. Add buttermilk--beat. Add chopped nuts (optional)--beat. Add flour--beat. If it gets too stiff for the mixer, continue by hand. Drop by teaspoonfuls on to greased cookie sheets. Bake at 350 degrees for 8-12 minutes.

#674 - Blueberry Pound Cake

(by Shirley McNevech)

1 box Betty Crocker butter flavored cake mix
8oz. Philadelphia cream cheese (softened)
1/2 cup canola oil
3 eggs
2 cups fresh or frozen blueberries

In a mixer add cream cheese--beat. Add eggs and canola oil--beat. Add cake mix and beat until smooth. Remove bowl from mixer and fold in the blueberries with a spoon. Pour batter into a lightly greased and floured 10" tube pan. Bake at 325 degrees for 45 min. to 1 hour. Test with a toothpick for doneness. Serve cake with Cool Whip or glaze.

#675 - Pecan Bundt Cake

(by Shirley McNevech)

1 1/2 cups unsalted butter (softened)
2 1/4 cups Domino's dark brown sugar (packed)
5 eggs (separated)
3 1/4 cups flour
1 tsp. baking powder
1/4 tsp. salt
1/3 cup milk
1 tsp. vanilla
3 cups finely chopped pecans (extra pecan halves to garnish)

In a mixer, beat egg whites until stiff--set aside. In a separate mixer bowl add egg yolks--beat for 5 minutes until thick. Add butter--beat. Add brown sugar--beat. Add baking powder, salt, vanilla, and milk--beat. Add flour--beat. Add chopped pecans--beat. Remove bowl from mixer, add the beaten egg whites and fold them in using a spoon. Grease and flour a 12 cup bundt/angelfood cake pan. Pour batter into the cake pan. Bake at 325 degrees for 1 hour and 10 minutes. Test with a toothpick for doneness. Let the cake sit for 10-15 minutes before placing a cake plate on top and inverting the cake on to the plate. Glaze as desired and garnish with pecan halves.

#676 - Orange Brownies

(by Hollie Kessler/Jennifer Mills - friend)

1 1/2 cups flour
4 eggs
2 cups white sugar
2 tsp. orange extract
1 tsp. salt
1 tsp. grated orange zest
2 sticks softened butter (NOT melted)
1-2 tsp. baking powder (more if you wish)
Glaze: 1 cup Domino's powdered sugar, 1 tsp. orange juice, 1 tsp. orange zest

Preheat oven to 350 and grease a 9 x 13 cake pan. In a bowl add flour, white sugar, salt and baking powder--stir. Add softened butter, eggs, orange extract and 1 tsp. orange zest--beat until well blended. Pour batter into prepared cake pan and bake at 350 degrees for 40 minutes or until light golden brown and set. Remove from oven and pierce entire top with fork. Glaze-- in a bowl mix powdered sugar, orange juice and 1 tsp. orange zest until smooth. Pour glaze over cake. Cool and cut into squares. Diet later.

#677 - Apple Bread #2

(by Shirley McNevech)

2 3/4 cups flour
2 tsp. baking powder
1 tsp. cinnamon
1/2 tsp. ground cloves
1/2 tsp. nutmeg
1/2 tsp. salt
1 baking apple (washed, peeled and finely chopped)
1/2 cup melted butter
3/4 cup Domino's dark brown sugar
3 eggs (beaten)

In a bowl add flour, baking powder, cinnamon, ground cloves, nutmeg and salt--stir until mixed. In a mixer add butter and brown sugar--beat. Add eggs--beat well. Add flour mixture--beat. Remove bowl from mixer and add chopped apple--stir with a spoon just until mixed. Pour batter into a greased and floured loaf pan. Bake at 350 degrees for 1 hour. Test with a toothpick for doneness. Cool in the pan 20-25 minutes, use a knife to separate the edges, and dump on to a plate for slicing.

#678 - Deep Dish Pizza

(by Shirley McNevech)

3 1/2 cups flour
1 1/2 cups water
1/2 cup yellow cornmeal
1/2 cup canola oil
1 tsp. white sugar
1 tsp. salt
2 1/4 tsp. active dry yeast
3 1/2 cups crushed tomatoes (if you can find crushed tomatoes that contains different varieties of tomatoes in the same can, it is much better)
fresh grated Parmesan cheese

sliced mozzarella cheese
sliced provolone cheese
pizza seasoning OR Italians seasoning OR oregano
Your choice of extra toppings (pepperoni, sausage, etc.)
Regular olive oil (NOT extra virgin)

In a mixer with the dough hook attachment add water, white sugar, yeast, flour, cornmeal and salt--mix on low for a few minutes, then slowly add the canola oil. Once all of the oil has been added, mix the dough for 7-8 minutes. Remove the dough from the mixer and form it into a smooth ball. Drop the dough ball into a bowl and place a dish towel over the top--place the covered bowl in the refrigerator overnight. The next day move your lowest oven rack to the bottom third of your oven and preheat the oven to 450 degrees for ONE HOUR. Do NOT skip this step! Remove the bowl from the refrigerator and set it on the counter for the entire hour while the oven is heating up. Use regular olive oil to grease a 15" wide/2" deep pizza pan. Place the dough in the center of the pizza pan and work it out to cover the entire bottom, and then work it up the sides of the pan. Use the slices of mozzarella and provolone cheese to cover the entire bottom of the crust. Add your desired toppings next (such as pepperoni, sausage, etc.). Top with the 3 1/2 cups of crushed tomatoes. Sprinkle the pizza seasoning on top of the tomatoes (or Italian seasonings, oregano, etc.). Finally, sprinkle the entire top with the fresh grated Parmesan cheese. Place the pizza in the center of the bottom oven rack (making sure the rack is in the bottom third of the oven). You may want to place a cookie sheet under the pizza pan to catch any drips. Bake 20-25 minutes or until the crust is golden brown. Remove from oven and let it set for 3-5 minutes before cutting.

#679 - Creamy Chicken Casserole

(by Shirley McNevech)

1 cup diced carrots
3/4 cup chopped onions
1/2 cup chopped celery
1/4 cup Swanson's chicken broth
1 can Campbell's cream of chicken soup (condensed)
1 cup Breakstone's sour cream
3 cups cooked chicken diced into bite sized pieces
1/2 cup chopped mushrooms
1 tsp. Worcestershire sauce
1 tsp. salt
1/4 tsp. pepper
1 cup flour
2 tsp. baking powder
1/2 tsp. salt

2 eggs
1/2 cup milk
1 1/4 cups shredded cheddar cheese

In a saucepan add diced carrots, chopped onion, chopped celery and chicken broth--stir and simmer 20 minutes. In a 3 quart casserole dish add cream of chicken soup, sour cream, diced chicken, chopped mushrooms, Worcestershire sauce, 1 tsp. salt and pepper. Pour everything from the saucepan on top of the ingredients in the casserole dish--stir well. In separate bowl add flour, baking powder and 1/2 tsp. salt--add eggs, milk and 1 cup of the shredded cheddar cheese--mix just until blended. Sprinkle this mixture over the top of the casserole. Bake at 350 degrees for 40-45 minutes or until golden brown. Remove casserole from oven, sprinkle with remaining cheddar cheese and return to the oven until cheese is melted.

#680 - Pumpkin Sponge Pies

(by Shirley McNevech)

1 cup white sugar
4 eggs (separated)
2 TBSP butter
2 heaping TBSP flour
1 tsp. cinnamon
1/2 tsp. nutmeg
1/2 tsp. salt
1 tsp. vanilla
2 cups hot milk
1/2 cup minute tapioca mix
1 cup canned pumpkin
2 unbaked pie crust doughs (or make your own pie dough)

In a mixer add the 4 egg whites--beat until stiff and set aside. In a separate mixer bowl add white sugar, egg yolks, butter, flour--beat. Add pumpkin, cinnamon, nutmeg, salt and vanilla--beat. Remove bowl from mixer and add the egg whites and hot milk--stir. Spray two 9" pie plates with Pam, add an unbaked pie dough to each, spray the inside of each pie dough with Pam. Flute the edges. Pour 1/4 cup of the minute tapioca evenly on the bottom of each pie dough. Pour half of the pumpkin filling into each pie dough. Sprinkle a little cinnamon on the top of each pie. Place a cookie sheet under each pie to catch drips. Bake at 425 degrees for 40-45 minutes.

#681 - Rhubarb Custard Pie

(by Shirley McNevech)

1 unbaked pie dough (or make your own)
2 cups rhubarb (washed and cut into small pieces)
1 1/2 cups white sugar
3 heaping TBSP flour
1/2 tsp. nutmeg
1 TBSP butter
3 eggs

Spray a pie plate with Pam, insert pie dough, flute the edges and spray the inside of the pie dough with Pam. Spread the sliced rhubarb evenly into the pie dough. In a mixer add flour, white sugar, nutmeg, butter, eggs--beat until smooth. Pour mixture over the top of the rhubarb. Place pie plate on a cookie sheet to catch drips. Bake at 375 degrees for 45 minutes. Insert a knife to test--if it comes out clean it's done.

#682 - Glazed Apple Cookies

(by Shirley McNevech)

1/2 cup Crisco shortening
1 tsp. baking soda
1 1/2 cups packed Domino's dark brown sugar
1 tsp. cinnamon
1 tsp. salt
1 tsp. ground cloves
1 egg (beaten)
1/2 tsp. nutmeg
1 cup finely chopped baking apples (washed and peeled before chopping)
1 cup chopped nuts (optional)
1/4 cup milk
1/2 cup raisins (optional)--(boil for 5 minutes and drain before adding)
2 cups flour
Glaze: 1 1/2 cups Domino's powdered sugar, 1 TBSP melted butter, 1 tsp. vanilla, 2 1/2 TBSP milk

In a mixer add Crisco, dark brown sugar--beat. Add egg--beat. Add baking soda, ground cloves, cinnamon, salt, nutmeg--beat. Add milk--beat. Slowly add flour--beat (if it gets too stiff for mixer continue by hand). Remove bowl from mixer--add chopped

apples, nuts (optional) and raisins (optional)--stir until mixed. Drop by spoonfuls on to greased cookie sheets. Bake at 400 degrees for 10-12 minutes. While cookies are baking, make the glaze--in a bowl add powdered sugar, melted butter, vanilla and milk--stir until smooth. Cool cookies a few minutes and frost the cookies while they are still warm (but not hot).

#683 - Spaghetti and Meatballs

(by Shirley McNevech)

Meatballs: 1/2 lb. ground beef, 1/2 lb. ground pork, 1/2 lb. ground veal, 3 slices of Italian bread (soaked in milk and then squeezed dry), 1/2 of a medium onion (chopped), 2 TBSP minced parsley, 1 tsp. garlic powder, 1/2 cup grated Romano cheese, 2 eggs, vegetable oil.

Spaghetti/sauce: 1/3 cup olive oil, 3 garlic clove halves, 1/2 of a medium onion (chopped), 2 - 28oz. cans crushed plum tomatoes, 2 basil leaves, 1/2 tsp. oregano, salt and pepper (to your taste), 1/4 cup water, 1 lb. Barilla spaghetti.

In a bowl add ground beef, ground pork, ground veal, chopped onion, parsley, garlic powder, eggs, and Romano cheese. Break the milk-soaked Italian bread into bite sized pieces and add to the mixture. Use your hands to knead (but not squeeze) all of the ingredients. Once mixed, shape into your favorite size of meatballs. In a saucepan (must be large enough to hold all meatballs in a single layer) add 1/4" of vegetable oil. Add the meatballs in a single layer to the saucepan and gently turn each so they are coated with vegetable oil. Place the saucepan in a preheated 450 degree oven. As they brown on top, use tongs to gently turn them until browned on all sides. Once browned, turn heat back just enough to keep the meatballs warm.

Heat the olive oil in a large pot over medium heat--add garlic cloves and chopped onions--cook until the garlic and onions are see-through. Add the crushed tomatoes, basil leaves, oregano, water, salt and pepper--stir and bring to a boil, and then turn heat back to simmer and simmer for 45 minutes, stirring occasionally. While the sauce is simmering, in a large pot add 1 TBSP salt and fill with water--bring water to a boil and cook the spaghetti to your taste (al dente, etc.). Drain the spaghetti. Remove the bay leaves and garlic cloves from the sauce. Use a spaghetti serving utensil to place spaghetti on each plate, add sauce to the top. Place a few meatballs on top of the sauce before serving. Serve with Parmesan cheese as a side.

#684 - Chicken Wrap Casserole

(by Shirley McNevech)

4 boneless, skinless chicken breasts

1 cup salsa (your choice of spiciness)
1 cup shredded cheddar cheese
1 minced garlic clove
1 pinch salt
1 pinch black pepper (fresh ground if you have it)
1 pinch ground cumin
Your choice of sliced vegetables (tomatoes, green peppers, red peppers, onions, etc.--as many as you wish)
Optional--crushed tortilla chips

Preheat oven to 375 degrees. Grease a skillet and turn heat to medium. In a bowl add salt, pepper, minced garlic and cumin--stir. Poke the chicken pieces with a fork all over and on both sides. Rub chicken pieces on both sides with the garlic mixture. Cook in the skillet on medium heat until brown on both sides (slice one open to make sure center is not pink). Grease a 9 x 13 baking dish or casserole dish and arrange the chicken pieces on the bottom. Add layers of your choices of sliced vegetables next. Pour the salsa over the vegetables and sprinkle the cheese over the top of the salsa. Bake at 375 degrees for 15 to 20 minutes--cheese should be bubbling. Serve on plates and top with crushed tortilla chips if you wish.

#685 - Oatmeal Pie

(by Shirley McNevech)

1 - 9" unbaked pie crust dough
1/2 cup butter
1/2 cup white sugar
1 tsp. vanilla
1/4 tsp. salt
1 cup Kayro dark corn syrup
3 eggs
1 cup Quaker quick oats (uncooked)

Spray a 9" pie plate with Pam, insert the pie dough, flute the edges and spray the inside of the dough with Pam--set aside. In a mixer add butter and white sugar--beat. Add eggs--beat. Add vanilla and salt--beat. Add Kayro and uncooked oatmeal--beat until smooth. Pour batter into prepared pie dough. Bake at 350 degrees for 1 hour.

#686 - No-Bake Mini Cheesecakes

(by Shirley McNevech)

1 box Jell-O no bake cheesecake mix
2 TBSP white sugar

1/3 cup melted Parkay margarine
1 1/2 cups cold milk
1 can strawberry pie filling

Use a muffin tin and 12 paper cupcake liners to line each hole. In a bowl add the graham cracker crumbs from the box, white sugar and melted Parkay--mix well. Press this mixture on to the bottom of each cupcake liner. Use a spoon to press the graham mixture firmly to the bottom of each cupcake liner. In a mixer add the milk and the cheesecake filling mix from the box--beat on low until blended, and then beat on medium for 3 minutes. Spoon filling mixture on top of the graham mixture in each cupcake liner. Spoon strawberry pie filling on the top of each cheesecake. Refrigerate overnight.

#687 - Cranberry Swirl Muffins

(by Shirley McNevech)

1/4 cup Crisco shortening
1/2 cup white sugar
2 egg whites
1 1/2 cups flour
2 tsp. baking powder
1/2 tsp. salt
3/4 cup milk
1/2 cup Ocean Spray cranberry sauce

In a mixer add Crisco and white sugar--beat. Add egg whites--beat until smooth. Remove bowl from mixer. Add milk, baking powder, salt, flour--stir until mixed. Add cranberry sauce--swirl it gently through the batter. Line muffin tin with 12 paper cupcake liners. Spoon batter evenly into liners (3/4 full). Bake at 400 degrees for 18-20 minutes. Touch lightly with your finger--if muffin springs back, they're done.

#688 - Breakfast Sandwiches

(by Shirley McNevech)

4 Thomas' English Muffins (split and toasted to your taste)
1 TBSP butter
1/2 cup of a chopped red pepper
6 eggs
chopped onion (amount to your taste)
1/8 tsp. black pepper (fresh ground if you have it)
1/2 tsp. salt
4 slices of your favorite cheese slices (sandwich size)

8 slices bacon (cooked and drained)

In a skillet over medium heat melt the butter--add the chopped red pepper. Cook and stir until chopped peppers are softened. Toast the English Muffins and set aside. In a bowl beat the eggs and add chopped onion, salt and pepper. Add the egg mixture to the skillet with the chopped red peppers--cook and stir until eggs are done to your taste. Spread toasted muffins with butter, then spoon egg/chopped peppers mixture on to the muffin bottoms. Place one slice of cheese on top of the eggs on each muffin. Break bacon into smaller pieces and place bacon on top of cheese slices. Place muffin top on top to make the sandwich.

#689 - Sour Cream Apple Pie

(by Shirley McNevech)

1 unbaked 9" pie crust dough (or make your own)
3/4 cup white sugar
2 TBSP flour
1/8 tsp. salt
1 cup Breakstone's sour cream
1 tsp. vanilla
1 egg
2 cups sliced baking apples (washed, peeled and cored before slicing)
1/3 cup white sugar
1/3 cup flour
1 tsp. cinnamon
1/4 cup chilled butter, diced

Preheat the oven to 425 degrees. Spray Pam in the bottom and sides of a 9" pie plate. Place the pie dough into the pie plate, flute the edges, and spray the inside of the pie dough with Pam. In a bowl add 3/4 cup white sugar, 2 TBSP flour and salt--stir. Add the sour cream, egg and vanilla--stir until smooth. Add the apples, and stir until the apples are coated. Pour this apple mixture into the pie dough. Bake for 15 minutes at 425 degrees, then reduce heat to 350 degrees and continue baking for 30 minutes more. While the pie is baking use a bowl--add the 1/3 cup of flour, 1/3 cup white sugar and cinnamon--stir. Cut in the diced butter until the mixture turns into crumbs. After the pie has baked for the additional 30 minutes remove pie from oven and cover the top of the pie with the crumb mixture. Return pie to oven and bake for 15 minutes more, or until topping is lightly browned and apples are tender. Cool pie on a rack.

#690 - Queen's Cake

(by Shirley McNevech)

1 box Duncan Hines Moist Deluxe German chocolate cake mix

1 1/4 cups water

1/3 cup canola oil

3 eggs

Frosting: 1/4 to 1/2 cup softened Parkay margarine, 3 TBSP Hershey's cocoa, 1 tsp. instant coffee, 1/4 tsp. salt, 3 cups Domino's powdered sugar, 1 tsp. vanilla, 2-3 TBSP milk.

In a mixer add the cake mix, water, canola oil and eggs--beat on low until moistened, and then beat on high speed for 2 minutes. Grease and flour a 9 x 13 cake pan. Pour batter into the cake pan. Bake at 350 degrees for 30-35 minutes. Test with a toothpick for doneness. Cool cake completely. Frosting: in a mixer add Parkay, cocoa, instant coffee and salt--beat. Add milk and vanilla--beat. Add powdered sugar slowly--beat until creamy and fluffy. Frost the cake.

#691 - Pepperoni Pizza Dip

(by Shirley McNevech)

1 - 8oz. Philadelphia cream cheese

1/2 cup Breakstone's sour cream

1/4 cup fresh grated Parmesan cheese

1/2 tsp. garlic salt

1/2 cup of your favorite pizza sauce

1/2 cup shredded mozzarella cheese + extra for topping

1/2 cup pepperoni slices (cut into small pieces--more or less if you like)

1/4 cup chopped black olives (more or less if you like)

In a bowl add mozzarella cheese, cream cheese, Parmesan cheese, garlic salt and sour cream--stir until mixed. Spread the cheese mixture in a pie plate. Spoon the pizza sauce evenly on top of the cheese mixture. Place a layer of olives, then chopped pepperoni slices--continue until all of the olives and chopped pepperoni slices have been used. Sprinkle the top with the mozzarella cheese. Bake 350 degrees for 20 minutes. Serve hot with your favorite dipping crackers.

#692 - Rice and Broccoli Casserole

(by Shirley McNevech)

1 cup cooked rice
1/3 cup softened Parkay margarine
1 cup shredded cheddar cheese
1 beaten egg
1 can Campbell's cream of chicken soup
1/2 cup milk
1 grated onion
1 - 10oz. package frozen chopped broccoli (thawed)

In a bowl add cooked rice, Parkay, cheddar cheese, beaten egg, soup, milk, grated onion--stir well. Add thawed chopped broccoli--stir until coated. Spray a 1 1/2 qt. baking dish/casserole with Pam. Spoon the broccoli mixture into the baking dish. Place dish on a cookie sheet and bake at 350 degrees uncovered for 1 hour.

#693 - Apple Crumb Cake

(by Shirley McNevech)

Cake: 1 1/2 sticks softened butter, 1 1/4 cups Domino's dark brown sugar (packed), 2 tsp. vanilla, 1 1/2 tsp. cinnamon, 1 tsp. baking powder, 1 tsp. baking soda, 1/2 tsp. salt, 3 eggs, 2 1/4 cups flour, 1 1/2 cups sour cream (room temperature), 3 large Golden Delicious apples (washed, peeled, cored and sliced)

Crumbs: 3/4 cup flour, 1/3 cup graham cracker crumbs, 1/4 cup Domino's dark brown sugar (packed), 1/3 cup softened butter

Topping: Domino's powdered sugar

Wash, peel and core apples. Cut into slices and set aside. Grease and flour a 9 x 13 cake pan--set aside. Crumbs: in a bowl add flour, graham cracker crumbs and 1/4 cup brown sugar--stir. Add 1/3 cup softened butter--knead with your fingers to form the crumbs--set aside. Cake: in a mixer add 1 1/2 sticks butter, 1 1/4 cups brown sugar, vanilla, cinnamon, baking powder, baking soda and salt--beat for 3 minutes or until creamy. Add eggs--beat. Add sour cream--beat. Add flour--beat until smooth. Spoon 1/2 of the cake batter into the cake pan. Arrange 1/2 of the sliced apples on top of the batter. Pour the remaining batter on top of the apples in the cake pan. Arrange the remaining apples on top of the batter. Sprinkle the crumb mixture on top

of the apples. Bake at 350 degrees for 45 minutes. Test with a toothpick for doneness. Let it cool on a wire rack for 15 minutes, and then sprinkle the top with powdered sugar.

#694 - Breakfast Pizza

(by Shirley McNevech)

4 TBSP butter
2 TBSP flour
1/2 cup milk
6 beaten eggs
1 - 16oz. package bacon slices
6oz. mini pork sausages
1 - 12" pizza shell
1 cup shredded mozzarella cheese
1/4 cup shredded cheddar cheese
1/4 cup chopped red peppers
1/4 cup chopped onion

In a small saucepan add 2 TBSP butter over medium heat. Add the flour--stir and cook for 1 minute. Add milk and cook until boiling and thick. Remove from heat and set aside. In a skillet over medium heat add 2 TBSP butter--when butter is melted add the 6 beaten eggs, chopped red pepper and chopped onions--cook and stir until scrambled eggs are done--remove from heat and set aside. In a skillet over medium heat add bacon slices and mini pork sausages--cook until crisp. Drain the bacon and cut the sausages into coin shaped pieces. In a bowl add cooled milk sauce and scrambled eggs--stir. Place the pizza shell on a pizza pan or a cookie sheet. Spoon the egg mixture on to the pizza shell. Top the eggs with the crumbled bacon and sliced sausages. Sprinkle both flavors of cheeses on top of bacon and sausage. Bake at 400 degrees for 20-25 minutes or until cheese is melted.

#695 - Ham and Pea Salad

(by Shirley McNevech)

16oz. frozen peas (thawed and drained)
1/2lb. cooked ham (cut into bite sized pieces)
1 cup shredded cheddar cheese
1/2 to 1 cup finely chopped onions
1/3 to 1/2 cup ranch salad dressing

In a bowl add peas, chopped ham, cheese, onions. Pour dressing on top and toss to coat. Refrigerate a few hours before serving. Keep refrigerated.

#696 - Pierogie Pie

(by Shirley McNevech)

6-8 medium red potatoes
1 tsp. salt
1 - 12oz. package extra wide egg noodles
1 chopped onion
2 tsp. fresh or dried parsley
1/2 stick Parkay margarine + 1 TBSP
8oz. Velveeta cheese

Wash and peel potatoes. Place peeled potatoes in a saucepan with the salt and cover them with water. Bring to a boil, and then cook about 20 minutes (or until tender). While draining the water off of the potatoes, SAVE 1 cup of the potato water. Mash the potatoes with 1 TBSP Parkay and the saved cup of potato water. Cut the Velveeta into chunks and mash the cheese in with the mashed potatoes. Cook the egg noodles according to package directions, and then drain them. Pour the cooked noodles into the potato/cheese mixture and gently stir with a spoon. In a frying pan add the 1/2 stick of Parkay and the parsley and chopped onions --sauté the onions until transparent. Pour the onion/parsley in with the mashed potato mixture--stir. Grease a casserole dish. Scoop entire mixture into the casserole dish. Bake uncovered at 350 degrees for 30 minutes. It will be better the second day once the flavor goes through it.

#697 - Applesauce Nut Bread

(by Shirley McNevech)

2 cups flour
1/2 tsp. baking powder
1 tsp. baking soda
1/4 tsp. salt
1/2 tsp. cinnamon
1 cup + 1 TBSP white sugar
1 cup applesauce
2 eggs
1/2 cup canola oil
3 TBSP milk
1 1/2 cups chopped Diamond walnuts
1/4 cup Domino's dark brown sugar

Grease and flour two bread loaf pans--set aside. In a bowl add flour, baking powder, baking soda, salt and cinnamon--stir. In a separate bowl add applesauce, 1 cup white

sugar, eggs, canola oil and milk--stir and beat until mixed. Pour the applesauce mixture into the flour mixture--stir until mixed. Add chopped walnuts--stir. Pour half of the batter into each of the loaf pans. In a bowl add the brown sugar and 1 TBSP white sugar--stir. Sprinkle the sugar mixture evenly on top of the batter in the loaf pans. Bake at 350 degrees for 50-60 minutes. Test with a toothpick for doneness. If the loafs get brown too quick while baking, cover them with foil for the last 20 minutes of baking.

#698 - Baked Taco Potatoes

(by Shirley McNevech)

4 baking potatoes
1lb. ground chuck
1 tsp. chili powder
1 tsp. salt
1/2 tsp. pepper
1 cup salsa
1/2 cup shredded cheddar cheese
1/4 cup sour cream
Optional--crushed taco chips

Wash the potatoes and prick them all over with a fork. Microwave the potatoes until tender. While potatoes are baking heat a skillet over medium heat--add beef, chili powder, salt, and pepper--cook until beef is browned. Add the salsa to the beef--stir and heat until hot. Cut a slit down the middle of each baked potato. Scoop beef mixture evenly on each potato, then top each with shredded cheese, sour cream and crushed taco chips.

#699 - Chicken Marengo

(by Shirley McNevech)

2 TBSP canola oil
2 to 2 1/2 lbs. chicken breasts
1 - 16oz. can whole tomatoes (do not drain)
1/2 cup chopped red peppers
1 clove garlic (finely chopped)
1 envelope Lipton onion mushroom soup mix

In a skillet add canola oil over medium heat--brown chicken breasts on both sides. Remove browned chicken--set aside. In the same skillet that you browned the chicken add whole tomatoes, chopped garlic, chopped red peppers and soup mix. Stir. Cut the chicken into bite sized pieces and add chicken to the tomato mixture--

stir. Put a lid on the skillet and simmer for 45 minutes or until chicken is tender (turn chicken and stir mixture a few times while it's simmering).

#700 - Butterscotch Cake

(by Shirley McNevech)

2 1/4 cups sifted cake flour

1 tsp. salt

2 1/2 tsp. baking powder

1 1/2 cups Domino's dark brown sugar (packed)

1/2 cup Crisco shortening

2/3 cup milk + 1/3 cup milk

1 tsp. vanilla

2 eggs

Frosting: 2 cups Domino's dark brown sugar (packed), 1/2 cup milk, 1/2 cup Parkay margarine, 1/2 tsp. salt, 1 tsp. vanilla

Sift the cake flour, 1 tsp. salt and baking powder into a bowl--set aside. In a mixer add Crisco, 1 1/2 cups brown sugar, vanilla, 2/3 cup milk--beat. Add the dry ingredients that you sifted--beat until mixed, and then beat on medium speed for 2 minutes. Add the eggs and the 1/3 cup milk--beat 2 minutes longer. Pour batter into a greased 9 x 13 cake pan. Bake at 350 degrees for 30-35 minutes or until inserted toothpick comes out clean. Cool the cake. Frosting: in a saucepan over low heat add the Parkay and melt it. Add the 1/2 tsp. salt, 2 cups brown sugar--stir. Add 1/2 cup milk--stir and put heat on medium. Bring to a full rolling boil while stirring. Once boiling, boil for 1 minute (or until 220 degrees on a candy thermometer). Remove from heat and beat with a spoon while it starts to cool. Add 1 tsp. vanilla and beat with a spoon. Continue beating until icing is no longer glossy and is thick enough to spread. You must beat it well to make it creamy. If it gets too thick, add 1 tsp. milk and beat. If frosting is too thin, add a little powdered sugar and beat.

#701 - Chocolate Nut Bread

(by Shirley McNevech)

1 1/2 cups cake flour

1/4 tsp. salt

1 tsp. baking soda

1 cup butter

2 cups white sugar

1 1/2 cups chopped Diamond walnuts

3 squares unsweetened baking chocolate (melted and cooled)

1 cup buttermilk

5 eggs
2 tsp. vanilla

Melt the baking chocolate in a microwave safe bowl according to package directions. In a mixer add butter and white sugar--beat. Add eggs--beat. Add vanilla, melted chocolate--beat. Add buttermilk--beat. Add baking soda and salt--beat. Add cake flour--beat until smooth. Remove from mixer and stir in the chopped walnuts. Pour into a greased bread loaf pan. Bake at 325 degrees for 1 hour. Let it cool, then frost as desired.

#702 - Farmer's Quiche

(by Shirley McNevech)

1 pie crust dough (homemade or store bought)
1 deep pie plate
1 cup chopped cooked ham
1/4 cup chopped green peppers
1/4 cup chopped onions
1 cup shredded sharp cheddar cheese
1 cup frozen hash browns (NOT patties)
4 eggs
1/2 cup Eagle brand sweet condensed milk (NOT evaporated)

Spray the pie plate with Pam. Place pie dough in pie plate, spray the inside of the pie dough with Pam and flute the edges. Place the cooked ham pieces on the bottom, sprinkle chopped peppers and chopped onions on top of the ham, sprinkle the hash browns on top of the peppers and onions, and then sprinkle the cheese on top of the hash browns. In a bowl add eggs and beat them with a fork. Add salt and pepper to your taste. Add the condensed milk to the eggs and beat with the fork. Pour egg mixture on top of the other ingredients in the pie plate. Place on a cookie sheet and bake at 350 degrees for 40-50 minutes.

#703 - Egg Impossible Pie

(by Shirley McNevech)

1 1/2 cups milk
3/4 cup Bisquick
3 eggs
1 cup cooked turkey, ham or chicken (cut into bite sized pieces)
1/4 cup chopped red peppers
1/4 cup chopped onions
1 cup shredded cheddar cheese

In a blender add milk, Bisquick and eggs--blend for 15 seconds. Grease a 9" deep pie plate. Arrange your choice of meat pieces on the bottom, and sprinkle the chopped red peppers and chopped onions on top of the meat. Add salt and pepper to your taste. Pour the Bisquick mixture on top of the peppers and onions. Place pie plate on a cookie sheet and bake at 400 degrees for 25 minutes. Remove from oven, sprinkle the cheese on top, and return to oven until cheese melts.

#704 - Schnitz and Knepp

(by Grandma Pauline (Tharp) Herman)

1 - 3lb. ham end
2 quarts ham broth (you'll get this from cooking the ham)
4 cups dried apples (these are called "schnitz")
2 TBSP brown sugar
4 tsp. baking powder
2 cups flour
1 beaten egg
2 TBSP melted butter
1 tsp. salt
1/2 tsp. pepper
milk, enough to make the dumplings ("knepp") stiff

Wash the dried apples in cold water--place them in a bowl, cover them with cold water, place saran wrap on the top and let them sit on the counter overnight. Cook the ham end with water for about 3 hours until it's tender. Pour the ham broth into a large container. Measure out 8 cups (which makes 2 quarts) and pour it into a Dutch oven--if you don't have enough to make 8 cups use water as a substitute. Cut the ham into bite sized pieces and add to the broth in the Dutch oven. Drain the apples and add them to the ham/broth. Bring to a boil, then boil for 1 hour (stir every 15 minutes or so). While the ham/apple mixture is cooking, make the dumplings (knepp)--in a bowl add flour, salt, pepper, and baking powder--stir. Add the beaten egg--stir. Add melted butter--stir. Add enough milk to make the batter stiff. After the ham/apple mixture has boiled for an hour, add the brown sugar and stir. Drop tablespoonfuls of the dumpling dough into the ham/apple mixture. Put a lid on the Dutch oven and cook for 15 minutes over medium heat (DO NOT take off the lid before the 15 minutes are up or the dumplings will fall and get heavy). Serve.

#705 - Alfredo Pasta

(by Shirley McNevech)

1 stick butter

2 cups heavy cream
1/8 tsp. garlic powder
1/8 tsp. ground pepper
1 - 12oz. box fettuccini pasta
1/4 cup fresh grated Parmesan cheese

In a saucepan over medium heat melt butter. Add cream, garlic powder, and pepper--stir. Simmer and stir for 10-12 minutes or until it's thick. Cook fettuccini pasta according to package directions--drain. Add Parmesan cheese to alfredo sauce and stir just before serving. Place pasta on a serving plate and top with the alfredo sauce. Serve with garlic bread.

#706 - Easy Cherry Cheesecake

(by Shirley McNevech)

1 box Duncan Hines yellow cake mix
2 TBSP canola oil
2 - 8oz. packages Philadelphia cream cheese
1/2 cup white sugar
4 eggs
1 1/2 cups milk
3 TBSP lemon juice
1 tsp. vanilla
1 large can cherry pie filling

Remove 1 cup of the dry cake mix and set it aside. In a bowl, beat one of the eggs and the canola oil--beat with a fork. Add the remaining cake mix left in the box to the egg mixture--mix well. Press this mixture into the bottom of a 9 x 13 greased cake pan. In a mixer add cream cheese and white sugar--beat. Add the 3 remaining eggs--beat. Add the 1 cup of dry cake mix that you had set aside earlier--beat on medium until well mixed. Turn mixer on low speed and add the milk, lemon juice, and vanilla--beat until smooth. Pour batter on top of the pressed mixture in the cake pan. Bake at 300 degrees for 45-55 minutes. Once cake has cooled, spoon cherry pie filling on the top and refrigerate.

#707 - Easy Pumpkin Cheesecake Pie

(by Shirley McNevech)

1 readymade graham cracker pie crust
12oz. softened Philadelphia cream cheese
1/2 cup white sugar
1 1/2 tsp. pumpkin pie spice

1 cup Libby's canned pumpkin
2 eggs
Cool Whip

In a mixer add cream cheese, white sugar, pumpkin pie spice--beat on medium speed. Add eggs--beat. Add pumpkin--beat well. Pour batter into the readymade graham cracker crust (be sure to remove the plastic insert but leave the graham cracker crust in its foil tin). Bake at 350 degrees for 40 minutes. Cool completely, then refrigerate overnight. Keep refrigerated. Serve with Cool Whip. Use the removed plastic insert upside down to cover the pie.

#708 - Ambrosia Pie

(by Shirley McNevech)

Crust: 1 cup flour, 1/4 cup chopped pecans, 1/2 cup butter, 1/4 cup Domino's powdered sugar

Filling: 1 - 110z. can mandarin orange segments (drained), 1 cup Baker's angelflake coconut, 1 can Betty Crocker vanilla pudding, toasted Baker's angelflake coconut for sprinkling

In a bowl add flour, chopped pecans, butter, powdered sugar--mix with your hands to form dough. Press dough into a greased 9" pie dish (bottom and sides). Bake crust at 400 degrees for 12-15 minutes until golden brown. Cool the pie crust. Filling: in a bowl add mandarin oranges, 1 cup coconut, and 1 1/2 cups of pudding from the can--stir. Pour this mixture into the crust. Chill at least 4 hours. Remove from refrigerator and spread the remaining pudding on top. Toast 1/2 cup of coconut and sprinkle on top. Refrigerate overnight before serving.

#709 - Popcorn Balls

(by Aunt Hazel [Haupt] Herman)

8 cups of popped plain popcorn (not buttered)
1 cup white sugar
1 cup King syrup molasses
1/4 cup water
1 tsp. cider vinegar
2 TBSP butter + 2 TBSP butter
1 tsp. vanilla

Put popped popcorn in a large glass bowl--set aside. In a skillet or Dutch oven over medium heat add white sugar, King syrup, water, vinegar, 2 TBSP butter--bring to a boil but do NOT stir. Once boiling cook about 15 minutes and then test--drop a

teaspoon full into a glass of water. If it forms a soft ball it's ready. If it's runny it's not ready--cook longer. When it's ready remove from heat, add the vanilla and stir. Pour the candy mixture over the popped popcorn--stir with a wooden spoon until coated. Use the extra 2 TBSP butter to butter your hands--take out a handful of the popcorn mixture at a time and form into balls. Set each formed ball on saran wrap covered cookie sheets to cool. Wrap in colored cellophane once they have cooled.

#710 - Caramel Popcorn Crunch

(by Shirley McNevech)

10 cups plain popped popcorn
1 cup pecans
1/2 cup butter
1/2 tsp. baking soda
1 cup Domino's dark brown sugar
1/4 cup King syrup molasses
1/2 tsp. salt

Preheat oven to 250 degrees. Place popcorn and pecans in a Dutch oven--place them in preheated oven. In a saucepan over medium heat add butter, brown sugar, molasses and salt--stir and cook until brown sugar dissolves. Bring to a boil--test the mixture by dropping a teaspoonful into a glass of cold water. If it makes a cracking noise, it's ready (if not cook longer and retest--if you have a candy thermometer it should be 248 degrees). Remove from heat and stir in the baking soda. Remove popcorn/nuts from oven and pour hot candy mixture over the top--stir gently to coat. Return the whole mixture to the oven and bake for 45 minutes, stirring every 15 minutes. Remove from oven, let it cool, and keep in an airtight container.

#711 - Vanilla Brownies

(by Shirley McNevech)

1/2 cup butter
1 - 10oz. bag white chocolate baking chips
1 1/4 cup flour
3/4 cup white sugar
1/2 cup chopped nuts (optional)
1 tsp. vanilla
1/2 tsp salt
3 eggs
1 1/2 cups Domino's powdered sugar
2 1/2 TBSP softened butter
1 tsp. vanilla

1 1/2 TBSP milk

Grease and flour a 9 x 13 cake pan--set aside. In a saucepan over low heat stir and melt the butter and white chocolate. Remove it from the heat and let it cool slightly. In a bowl add the white sugar, salt, chopped nuts, 1 tsp. vanilla, and eggs--beat then stir. Add the white chocolate mixture to the egg mixture--stir. Add flour--stir until smooth. Pour the batter into the prepared cake pan. Bake at 350 degrees for 30-35 minutes or until inserted toothpick comes out clean. Glaze: in a bowl add powdered sugar, butter, 1 tsp. vanilla and milk--stir until smooth. Spread the glaze over the top of the brownies before cutting.

#712 - String Bean Salad

(by Shirley McNevech)

4 1/2 cups frozen French cut green beans
1/2 cup canola oil
1/4 cup cider vinegar
salt and pepper to taste
6 cooked pieces of bacon (crumbled)

Cook green beans, then drain them and let them cool. In a bowl add cooled green beans, canola oil, vinegar, and salt/pepper to your taste. Serve on top of your normal salad greens, then sprinkle crumbled bacon on the top.

#713- Homemade Bagels

(by Shirley McNevech)

1 1/2 cups warm water
2 TBSP dry yeast
2 TBSP white sugar
2 TBSP salt
4 cups flour
1 TBSP vegetable oil
cornmeal
sesame seeds or poppy seeds
2 TBSP molasses

In a bowl add the warm water, yeast and 1 tsp. of the white sugar and let it sit for 10 minutes after mixed. In a separate bowl add the rest of the white sugar, salt and 2 cups of the flour. Add the yeast mixture to the flour mixture--mix with your hands. Add the rest of the flour and mix with your hands. Knead the dough for a few minutes with your hands. Oil a bowl; set the dough ball in the bottom, cover it with a dish towel and

let it rise for 1 hour (dough should be doubled in size). Preheat oven to 425 degrees. Bring a few quarts of water to a slight boil and add the 2 TBSP of molasses. Turn heat back to medium so water stays hot but is no longer in a rolling boil. Divide the dough into 16 dough balls and then let them sit for 5 minutes. Sprinkle a lot of cornmeal on cookie sheets. Shape each dough ball into a bagel shape (punch a small hole in the center with your finger). Once you've shaped all the bagels, place 4 at a time into the hot water for 30 seconds, then gently turn each and boil them on the other side for 30 seconds. Place boiled bagels on to the cornmeal powdered baking sheets and continue until all of the bagels have been boiled on both sides. Sprinkle either the sesame seeds or the poppy seeds on top of the bagels. Place the cookie sheets with the bagels into the preheated oven for 15 to 20 minutes or until light brown. Cool on baking racks.

#714 - White Chocolate Chip Cookies

(by Shirley McNevech)

1 cup butter
1 cup white sugar
3/4 cup packed Domino's dark brown sugar
2 eggs
1 1/4 cups Hershey's cocoa
1 3/4 cup flour
2 tsp. baking soda
2 cups (or more) white chocolate chips

In a mixer add the butter, brown sugar and white sugar--beat. Add eggs--beat. Add cocoa and baking soda--beat. Slowly add flour--beat (continue by hand if it gets too stiff for the mixer). Remove bowl from mixer and add the white chocolate chips--stir with a wooden spoon. Drop by teaspoonfuls on to greased cookie sheets. Bake at 350 degrees for 8-10 minutes (if you overbake them, they will be crisp; if you bake them just 8 minutes they will be chewier). Do not remove cookies from baking sheets until they have cooled at least 5 minutes. Place on paper towels to continue cooling.

#715 - White Chocolate Peanut Butter Fudge

(by Shirley McNevech)

1 lb. of white chocolate (NOT baking chips)
1 - 8oz. jar Jif smooth peanut butter
1 cup chopped pecans
1/8 tsp. salt
1 tsp. vanilla

Cut the white chocolate into small pieces and place pieces in a large microwave safe bowl. Microwave on high until melted. Remove from microwave and add the peanut butter, chopped pecans, salt and vanilla--stir well. Pour batter into a greased fudge pan and let it cool. Once cooled, cut into bite sized squares.

#716 - Coca Cola Baked Beans

(by Shirley McNevech)

2 - 16oz. cans great northern beans (drained)
1/2 can Coca Cola
1/4 cup chopped onions
1/4 cup chopped green pepper
1/4 cup Domino's dark brown sugar
1 TBSP French's mustard
1/4 cup Heinz ketchup
6 bacon strips

In a greased skillet cook the bacon strips, chopped onions and chopped green peppers until bacon is browned--drain off the fat and break bacon into small bite sized pieces. In a bowl add the coca cola, brown sugar, mustard and ketchup--stir. Add the bacon/chopped onions/chopped green peppers to the coca cola mixture--stir well. Add the drained great northern beans--stir to mix. Pour entire mixture into a casserole dish. Bake at 325 degrees for 50-55 minutes or until bubbling hot.

#717 - Boiled and Grilled BBQ Chicken

(by Shirley McNevech)

6 boneless, skinless chicken breasts
1/2 cup of your favorite BBQ sauce
12 TBSP honey
1/2 tsp. pepper
1/2 tsp. red pepper
1/2 tsp. garlic powder
1/2 tsp. chives
1 tsp. salt + 1/2 tsp. salt

In a bowl add the pepper, red pepper, garlic powder, 1/2 tsp. salt and chives--stir and save for grilling. Bring enough water to a boil with 1 tsp. salt to fit all of the chicken breasts. Boil the chicken in the boiling water for a few minutes to cook the insides of the chicken. Place chicken breasts on your BBQ grill (medium heat). Spread the BBQ sauce and honey on the top side, and then sprinkle with the spice mixture you made earlier. Cook for five minutes on this side, and then turn the chicken pieces. Spread

the BBQ sauce and honey on the top side again and sprinkle with your spice mixture. Cook for 5 minutes on this side also. When you think the chicken is ready, use a knife to cut and check the center of each piece--if it's pink it's not ready yet--cook longer.

#718 - Frosted Flake Squares

(by Shirley McNevech)

1 - 7oz. jar Fluff marshmallow
1/4 cup Parkay margarine
1/3 cup Jif peanut butter
7 1/2 cups Frosted Flakes cereal

In a large microwave safe bowl add Parkay and marshmallow--microwave on high for 1 minute and stir. Microwave 30 seconds more and stir--continue in 30 second increments until it's smooth when you stir it. Remove from microwave and add peanut butter--stir until smooth. Add the Frosted Flakes and stir until coated. Grease a 9 x 13 cake pan. Spread entire mixture into the cake pan and press it down with a spoon. Let it cool. When cooled and firm, cut into squares.

#719 - Caramel Turtles

(by Shirley McNevech)

Caramel: 1 cup white sugar, 1/2 cup packed Domino's dark brown sugar, 1/2 cup King Syrup molasses, 1/2 cup heavy cream, 1 cup milk, 1/4 cup butter, 1 tsp. vanilla

Other: 6oz. pecan halves, 2 - 4oz. bars German sweet chocolate

Butter an 8 x 8 baking pan. In a heavy saucepan over low heat add white sugar, brown sugar, molasses, heavy cream, milk and butter--cook and stir with a wooden spoon until both sugars dissolve. Turn heat up to medium and cook/stir until candy thermometer is 244 degrees (if you don't have a candy thermometer drop a teaspoonful into a glass of cold water--if it forms a hard ball it's ready, if not cook longer and retest). Remove from heat and add vanilla--stir. Pour caramel mixture into the buttered pan and let it sit for 30 minutes. Use a sharp knife to cut the caramel into about 26 pieces. Roll each piece into a ball and place it on a saran wrap covered cookie sheet about 1" apart. Press 4 pecans onto each caramel in a cross (like a clock face--12, 3, 6 and 9) so one end of each pecan is in the middle of the caramel and the other end is hanging off of the edge). Melt the chocolate in a double boiler. Spoon 1 tsp. of melted chocolate over the top of each turtle. Refrigerate to allow chocolate to harden.

#720 - Layered Fruit Squares

(by Shirley McNevech)

20 graham cracker squares (10 doubles snapped in half)
2 envelopes Dream Whip
2 3/4 cups cold milk
2 - 4oz. boxes Jell-O coconut cream INSTANT pudding/pie filling
1 - 11oz. can mandarin orange segments (drained)--substitute any fruit/berries you like such as strawberries, blueberries, etc. if you wish
1/4 cup toasted chopped almonds (optional)

Line the bottom of a 9" square baking pan with the graham crackers (break if necessary). In a mixer prepare Dream Whip according to package directions (using 1 cup of the cold milk). Once beaten add 1 3/4 cups milk and the dry pudding to the Dream Whip--blend, then beat on high for 2 minutes. Open the oranges--drain and keep a few segments for garnish. Remove bowl from mixer and dice the orange segments. Add diced oranges to the pudding batter and fold in using a spoon. Spoon 1/2 of the batter over the graham crackers in the baking pan. Place another layer of graham crackers on top of the batter. Put the second 1/2 of the batter on top of the graham crackers layer. Garnish with the extra orange segments that you had set aside. Refrigerate overnight before serving. Keep refrigerated.

#721 - Peanut Butter Pudding Pie

(by Shirley McNevech)

1 ready-made graham cracker crust
2 cups milk
1 - 3oz. box Jell-O vanilla pudding mix (NOT instant)
1 cup Reese's peanut butter chips
2 1/2 cups Cool Whip
1/3 cup Nestlé's milk chocolate chips
1 tsp. Crisco shortening

In a saucepan over medium heat add milk and pudding mix--stir. Bring to a boil, and then reduce heat to low. Add peanut butter chips and stir until melted. Pour entire mixture into the graham cracker crust. Cool the pie completely. Cover it and refrigerate at least four hours until it is set. Remove from refrigerator and spoon Cool Whip over the entire top of the pie. Use a microwave safe bowl--add chocolate chips and shortening--melt in :30 second increments in the microwave until completely melted--stir. Let the chocolate mixture stand for 5 minutes, then use a spoon to drizzle the chocolate mixture over the top of the Cool Whip. Refrigerate overnight. Keep refrigerated.

#722 - Dutch Apple Dessert

(by Shirley McNevech)

5 baking apples (peeled, cored and sliced--about 5 cups of slices)
1 - 14oz. can Eagle brand sweetened condensed milk (NOT evaporated milk)
1 tsp. cinnamon
1/2 cup + 2 TBSP cold butter
1 1/2 cups Bisquick
1/2 cup packed Domino's dark brown sugar
1/2 cup chopped nuts (optional)

Preheat oven to 325 degrees. In a bowl add apple slices, Eagle brand milk and cinnamon--stir. In a separate bowl add 1 cup Bisquick and 1/2 cup butter--mix until it makes crumbs. Dump apple mixture into Bisquick mixture--stir until mixed. Grease a 9" square baking pan. Scoop apple mixture into the greased baking pan. In a small bowl add 1/2 cup Bisquick, brown sugar, and 2 TBSP butter--mix until it makes crumbs. Add nuts to crumbs if desired. Sprinkle the crumb mixture evenly over the top of the apple mixture. Bake at 325 degrees for 1 hour or until golden brown.

#723 - Pizza Quiche

(by Shirley McNevech)

1 unbaked pie crust dough (9")
1 cup shredded Swiss cheese
4 eggs
1 1/2 cups cream (half and half)
1/2 tsp. salt
1/2 tsp. oregano
1/8 tsp. cayenne pepper
1/8 tsp. pepper
1 large chopped onion
2 TBSP canola oil
1 - 14.5oz. can diced tomatoes (do NOT drain)
1/2 tsp. white sugar
1/8 tsp. dried basil
12 slices pepperoni (chopped)
1 cup shredded mozzarella cheese
1/4 cup sliced olives (drained)

Spray a 9" pie plate with Pam. Place pie crust dough in greased pie plate, flute the edges and spray the inside with Pam. Bake at 375 degrees for 11 minutes--remove from oven. Sprinkle 2/3 cup of the Swiss cheese in the pie crust. In a bowl add eggs--

beat. Add cream, salt, oregano, cayenne pepper and pepper to the beaten eggs--beat well. Pour the egg mixture into the pie crust over the Swiss cheese. Bake at 375 degrees for 25-30 minutes--test with a knife--if knife comes out clean it's ready. While quiche is baking, use a skillet and add canola oil over medium heat. Add the chopped onions and cook until tender. Add the tomatoes to the onions in the skillet--stir. Add white sugar and dried basil to the tomatoes--stir. Bring entire mixture to a boil, then turn heat down to simmer--simmer uncovered for 15 minutes or until thickened. Remove quiche from oven, sprinkle it with the remaining 1/3 cup Swiss cheese, then pour tomato mixture on top of the Swiss cheese. Place chopped pepperoni and sliced olives on top of the tomato mixture. Sprinkle the shredded mozzarella cheese over the top of the pepperoni and olives. Return to oven and bake at 375 degrees for 5 minutes or until cheese is melted. Remove from oven and let it stand a few minutes before cutting.

#724 - Nut Bread

(by Aunt Mary [Witt] Jurewicz)

2 1/2 cups flour
1 cup white sugar
3 1/2 tsp. baking powder
1 tsp. salt
2 TBSP canola oil
1 1/4 cups milk
1 egg
1 TBSP vanilla
1 cup chopped black walnuts

In a mixer add all ingredients--beat slowly until mixed, then beat on medium speed for 2 minutes. Grease a bread loaf pan. Pour batter into prepared loaf pan. Bake at 350 degrees for 55-60 minutes. Test with a toothpick for doneness.

#725 - Scratch Lemon Cake

(by Shirley McNevech)

1 1/2 cups flour
1 tsp. baking powder
1/2 tsp. salt
2 medium sized lemons
6 TBSP fresh lemon juice
2 tsp. vanilla
1 cup white sugar
2 sticks Parkay margarine (room temp.)

3 large eggs

Frosting: 1 medium sized lemon, 1/3 cup white sugar, 2 - 8oz. Philadelphia cream cheese (room temp.), 2 TBSP fresh lemon juice

Grease either an 8" springform pan OR line 2 - 8" round cake pans with wax paper. In a bowl add flour, baking powder and salt--stir and set aside. Cut 2 lemons in half--remove seeds, squeeze juice into a cup and save the peels. In a small bowl add the vanilla and 6 TBSP of the fresh squeezed lemon juice from the lemons--stir and set aside. Use a vegetable slicer to slice the leftover lemon peels and place pieces into a blender. Add 1 cup of white sugar to the lemon peel in the blender--chop on high until finely ground. In a mixer add the lemon peel/sugar mixture and Parkay--beat. Add eggs--beat. Add lemon juice/vanilla mixture--beat. Add flour mixture--beat until smooth. Pour batter into your choice of the cake pans. Bake at 350 degrees for 40 minutes (springform pan) or 30-35 minutes (2 - 8" cake pans)--test with a toothpick for doneness. Cool the cake(s) about 20 minutes before removing from the pans. After cakes are completely cooled, frost: use the vegetable peeler to remove the peel from 1 lemon and put the peel pieces into a blender. Add the 1/3 cup white sugar to the lemon peel in the blender--turn on high and chop until lemon peel is finely ground. Add the 2 TBSP fresh lemon juice and the cream cheese to the lemon peel mixture in the blender--beat until smooth. Chill the frosting for 1 hour. Frost the cake(s). Keep refrigerated.

#726 - Cherry Pecan Bread

(by Shirley McNevech)

3/4 cup white sugar

1/2 cup butter

2 eggs

2 cups sifted flour

1 tsp. baking soda

1/2 tsp. salt

1 cup buttermilk

1 cup chopped pecans

1 - 10oz. jar maraschino cherries (drained and chopped)

1 tsp. vanilla

In a mixer add butter, eggs and white sugar--beat. Add buttermilk--beat. In a separate bowl sift the flour, baking soda and salt. Add sifted ingredients to the mixer--beat. Remove bowl from mixer--add chopped cherries, vanilla and chopped pecans--stir by hand just until mixed. Pour batter into a greased bread loaf pan. Bake at 350 degrees for 50-60 minutes. Test with a toothpick for doneness. Cool 20 minutes before removing bread from loaf pan.

#727 - Chicken and Broccoli Alfredo

(by Shirley McNevech)

1/2 of an 8oz. package of linguine pasta
1 cup fresh or frozen broccoli (cut into bite sized pieces)
2 TBSP butter
1lb. cubed skinless, boneless chicken breasts
1 - 10.75oz. can Campbell's cream of mushroom soup
1/2 cup milk
1/2 cup grated Parmesan cheese
1/4 tsp. pepper
1/2 tsp. salt

Cook the linguine according to package directions. During the last 4 minutes of cooking the linguine, add the chopped broccoli. Drain the pasta/broccoli--set aside. In a skillet, melt the butter with the pepper and salt. Brown the cubed chicken in the butter--cook and stir until chicken is cooked and browned. Add the soup, milk, and Parmesan cheese to the chicken in the skillet--stir. Add the linguine/broccoli to the chicken mixture--stir. Stir and heat until hot--serve. After putting on plates, sprinkle with extra Parmesan cheese.

#728 - Skillet Beef and Macaroni

(by Shirley McNevech)

1lb. ground chuck
1 chopped onion
1/2 tsp. salt
1/4 tsp. pepper
2 ribs of celery (diced)
1/2 tsp. oregano
1 - 10.75oz. can Campbell's cream of mushroom soup
1 cup Pace picante sauce
1 - 8oz. can whole kernel corn (drained)
2 cups cooked elbow macaroni (cooked according to box directions)
1 cup shredded cheddar cheese

In a skillet brown the ground chuck, chopped onion, celery, oregano, salt and pepper--stir while browning. When browned, drain the fat off. Add the soup, picante sauce, drained corn and cooked macaroni to the browned beef mixture in the skillet. Stir and heat until hot. Top with the shredded cheddar cheese and heat until cheese is melted. Serve with crumbled tortilla chips.

#729 - Burger Casserole

(by Shirley McNevech)

1/4 cup dry bread crumbs (fine)
1/2 cup milk
1 lb. ground chuck
1 tsp. salt
1/4 tsp. pepper
1/3 cup chopped onions
1/3 cup chopped green peppers
1/3 cup chopped red peppers
1 large egg
3 cups mashed potatoes
3/4 cup shredded cheddar cheese

In a bowl, soak the bread crumbs in the milk. Add the egg to the milk--beat with a fork. Add ground chuck, salt, pepper, chopped onions, chopped green peppers, and chopped red peppers to the milk mixture--mix with your hands. Spread mixture into a greased 9" pie plate. Bake at 350 degrees for 35 minutes. Bring out of oven, spread the mashed potatoes over the top and sprinkle with the shredded cheddar cheese. Put it back in the 350 degree oven until cheese is melted and mashed potatoes are hot.

#730 - Potato and Cheese Casserole

(by Shirley McNevech)

2 TBSP Parkay margarine
2lbs. ground chuck (cut into bite sized pieces)
1 chopped onion
1 cup water
1 - 10.75oz. can Campbell's cream of mushroom soup
1 cup sour cream
1 1/4 cups milk
1 tsp. salt
1/4 tsp. pepper
4 large potatoes (washed, peeled, and cut into bite sized pieces)
1 cup shredded cheddar cheese
1 cup dry bread crumbs (fine)

In a skillet over medium heat melt the Parkay. Add the ground chuck pieces and the chopped onion. Brown the ground chuck, then add the water--bring to a boil. Once boiling, reduce heat to simmer, put a lid on the skillet, and simmer for 30 minutes. In a

bowl add the soup, sour cream, milk, salt and pepper--stir well and set aside. Drain any fat off of the ground chuck, then scoop it into the bottom of a 9 x 13 baking dish. Evenly place the potato pieces on top of the ground chuck. Pour the soup mixture evenly over the top of everything. Bake uncovered at 350 degrees for 1 hour, remove from oven and sprinkle bread crumbs over the top. Return to oven and continue baking another 20 minutes. Remove from oven, sprinkle shredded cheddar cheese over the top and return to oven--bake until cheese is melted.

#731 - Breakfast Potatoes

(by Shirley McNevech)

1lb. baby red potatoes (washed and cut into bite sized pieces)
4 sliced green onions
1 1/2 cups cooked ham (diced)
3 TBSP Parkay margarine
salt and pepper to your taste

Place bite sized potato pieces into a bowl--add sliced green onions, mix and set aside. In a skillet, add the Parkay and melt. Add potatoes/green onions to the skillet--stir, cook and turn pieces for about 8 minutes over medium heat. Add the diced ham and cook another 8 minutes or until potatoes are tender. Salt and pepper to your taste.

#732 - Baked French Fries

(by Shirley McNevech)

6 large baking potatoes
salt and pepper to your taste
Pam cooking spray

Preheat oven to 475 degrees. Wash but do NOT peel the potatoes. Cut the washed potatoes into wedges with the peel still on. If you slice them into very thick wedges you will have to increase your baking time. Spray a baking pan with Pam. Arrange the potato wedges in a single layer on the pan, then spray the top of the potato wedges with Pam. Sprinkle the potato wedges with salt and pepper to your taste. Bake 15-20 minutes, and then turn potato wedges. Sprinkle the tops with salt and pepper to your taste. Return to oven and bake 15-20 minutes more.

#733 - Pineapple Citrus Punch

(by Shirley McNevech)

2 - 12oz. cans frozen lemonade
2 - 12oz. cans frozen orange juice
2 - 46oz. cans of pineapple juice (NOT frozen)
1 cup of white sugar
6 cups of water
2 liters ginger ale
1 lemon

In a large container add the frozen lemonade, frozen orange juice, pineapple juice, white sugar, and water--stir until well mixed. Pour mixture into containers and freeze for 12 hours. Remove from freezer, empty containers into a punch bowl and add enough ginger ale so that it is slushy when you stir it. Add more ginger ale as needed. Slice the lemon and float on top as garnish.

#734 - Quick Peanut Brittle

(by Shirley McNevech)

1 tsp. baking soda
1 tsp. vanilla
1 TBSP butter
dash of salt
1/2 cup Kayro lite corn syrup
1 cup white sugar
1 1/2 to 1 3/4 cups Planter's dry roasted peanuts

Spray a cookie sheet with Pam--set aside (best if cookie sheet has a lip). In a microwave safe bowl add the dry roasted peanuts, salt, lite corn syrup and white sugar--stir until mixed. Place bowl in the microwave and cook on high for 3 to 7 minutes (microwaves vary--if you have a low wattage microwave try about 6-7 minutes; if you have a higher wattage microwave try about 3-4 minutes). You will know the mixture is ready when the peanuts are browned and the corn syrup is bubbling. Remove from microwave, add vanilla and butter--stir until butter is melted. Return to microwave and cook another 2 minutes (longer for low wattage microwaves). Remove from microwave, add the baking soda and stir until mixture is foaming. Pour the mixture on to the prepared cookie sheet and spread it out with a greased spatula. Once cool and set, break into pieces. You may have to test this

recipe out a few times to get the best times to use for cooking with your particular microwave.

#735 - Hot Dog Chili Sauce

(by Shirley McNevech)

2 lbs. ground beef
1 large chopped onion
1/2 tsp. salt
1/4 tsp. pepper
4 cloves of garlic (peeled and minced)
1/2 cup Heinz ketchup
1/4 cup of your favorite barbecue sauce
1 TBSP hot sauce or Tabasco sauce
2 TBSP French's yellow mustard
shredded cheese of your choice

In a skillet add the ground beef, chopped onion, salt and pepper--cook until meat starts to brown, then add the garlic. Stir and cook until meat is browned. Reduce heat to simmer, then add ketchup, barbecue sauce, hot sauce and mustard--stir. Simmer for 10-12 minutes, and then remove from heat. Serve over your favorite hot dogs. After putting chili sauce on top of hot dog, sprinkle with the shredded cheese of your choice.

#736 - Burger Dip

(by Shirley McNevech)

1 lb. ground sirloin or ground chuck
1 chopped onion
1/2 tsp. salt
1/4 tsp. pepper
1 small package Velveeta cheese
1 jar salsa (mild, medium or hot)

In a skillet add the ground beef, chopped onion, salt and pepper. Cook and stir until beef is browned--drain off the fat but keep browned beef in the skillet. Add the salsa to the browned beef--cook and stir over medium heat. Slice the cheese into small pieces (about 1/2 to 3/4 of the whole block of cheese). Stir and cook until cheese is melted. Pour entire mixture into a serving bowl. Serve with tortilla chips--serve warm.

#737 - Skillet Lasagna

(by Shirley McNeovich)

1 lb. ground beef
1/2 tsp. salt
1/4 tsp. pepper
1 chopped onion
1/4 tsp. garlic powder
2 - 14oz. cans beef broth
1 - 14.5oz. can diced tomatoes
1/4 tsp. Italian seasoning (spice)
1 1/2 cups uncooked corkscrew pasta
1/4 cup grated Parmesan cheese

In a skillet add the ground beef, salt, pepper and chopped onion--cook until browned. Drain off the fat and put ground beef back in the skillet. Add the beef broth, tomatoes and Italian seasoning to the browned beef--stir and bring to a boil over medium heat. Add the uncooked corkscrew pasta to the beef--cover with a lid and cook on medium another 10 minutes or until pasta is cooked to your taste. Add the Parmesan cheese--stir.

#738 - Cranberry Citrus Punch

(by Shirley McNeovich)

1 can frozen cranberry juice
1 can frozen lemonade
1 can frozen limeade
2 liter Sprite
1 lemon
1 lime
frozen cranberries

In a punch bowl add the contents of the cranberry, lemonade, and limeade cans. Use one of the empty cans and add 3 cans of cold water--stir until mixed. Add about 1/2 of the Sprite bottle to start--stir. If too tart add more water. Add more soda as desired. Slice the lemon and lime and float on top. Add a few handfuls of the frozen cranberries as garnish.

#739 - Strawberry Bread

(by Shirley McNevich)

3 cups flour
1 tsp. baking soda
1/2 tsp. salt
1 TBSP cinnamon
2 cups white sugar
3 beaten eggs
1 cup canola oil
2 - 10oz. packages frozen sliced strawberries (thawed and drained)

In a bowl add flour, baking soda, salt, cinnamon and white sugar--stir to mix. Add beaten eggs and canola oil--stir well. Add sliced strawberries--stir just until mixed. Pour batter into two greased and floured bread loaf pans. Bake at 350 degrees for 1 hour or until inserted toothpick comes out clean.

#740 - Homemade Pralines

(by Shirley McNevich)

1 - 3.5oz. box Jell-O butterscotch pudding mix (NOT instant)
1 cup white sugar
1/2 cup Domino's dark brown sugar
1/2 cup Carnation evaporated milk
1 TBSP vegetable oil
1 cup chopped pecans

In a saucepan add pudding mix, white sugar, brown sugar, milk and oil--stir and bring to a boil. Turn heat back a bit and boil for 10 minutes. Remove from heat, beat mixture with a spoon until it thickens. Add the chopped pecans and stir until mixed. Drop by teaspoonfuls on to wax paper lined cookie sheets. Let them cool completely, and then keep refrigerated.

#741 - Cheese Straws

(by Shirley McNevich)

1 3/4 cup flour
1/3 tsp. salt

1/4 tsp. dry mustard
1/4 tsp. cayenne pepper
1 1/4 lbs. grated shredded sharp cheddar cheese
1/2 cup softened butter

In a bowl add flour, salt, dry mustard and cayenne pepper--stir until mixed and set aside. In a mixer add the grated sharp cheddar cheese and softened butter--beat. Slowly add flour mixture to the cheese mixture--beat well. Dough should form a ball. Place mixer bowl containing dough in refrigerator for 15 minutes while preheating oven to 350 degrees. After dough has chilled, put it in a cookie gun and choose your shape (normally cheese straws are rectangular in shape and are about 3 inches long). Press dough through cookie gun on to greased cookie sheets. Bake 20-30 minutes at 350 degrees until the cheese straws are lightly browned and crispy.

#742 - Ritz Bacon Dip

(by Shirley McNevech)

16oz. softened Philadelphia cream cheese
1 cup mayo
2 cups grated cheddar cheese
4 chopped green onions
1 package of thickly sliced bacon (fried, drained and crumbled)
1 sleeve of Ritz crackers (crushed)
softened butter

In a bowl add cream cheese and mayo--stir well. Add grated cheese, chopped onions, and crumbled bacon--stir until mixed. Scoop mixture into the bottom of a 9 x 13 greased baking dish. Sprinkle the crushed Ritz crackers over the top and dot with butter (more or less to your taste). Bake at 350 degrees for 20-25 minutes. Serve with your favorite crackers.

#743 - Turtle Cheesecake

(by Shirley McNevech)

1 - 7oz. bag Kraft caramels
1/4 cup Carnation evaporated milk
3/4 cup chopped pecans
1 - 9" Keebler chocolate graham cracker crust
6oz. Philadelphia cream cheese
1/2 cup sour cream
1 1/4 cups milk
1 - 3.7oz. box Jell-O chocolate INSTANT pudding

1/2 cup fudge topping for ice cream

In a saucepan over low heat add caramels and evaporated milk--cook and stir until smooth. Add the chopped pecans--stir. Pour this mixture into the ready-made crust. In a mixer add cream cheese, sour cream and milk--beat until smooth. Add the pudding mix to the cream cheese mixture--beat. Pour cream cheese mixture over the caramel mixture in the crust. Place in refrigerator for 2 hours, then remove and drizzle fudge topping and extra chopped pecans over the top. Keep refrigerated.

#744 - Peppermint Patties

(by Shirley McNevech)

1lb. Domino's powdered sugar
3 TBSP softened butter
3 tsp. peppermint extract
1/2 tsp. vanilla
1/4 cup Carnation evaporated milk
2 cups Nestlé's semisweet chocolate chips
2 TBSP Crisco shortening

In a bowl add powdered sugar, butter, peppermint extract, milk and vanilla--stir well. Place wax paper on to cookie sheets. Take out a teaspoonful of dough at a time and roll it into a ball, then place it on the wax paper. Repeat until all dough is used. Refrigerate the cookie sheets with the dough for 45 minutes. Remove cookie sheets from refrigerator and use the bottom of a glass to flatten each mint. In a microwave safe bowl add the Crisco and the chocolate chips--melt and stir until completely mixed. Dunk the patties in the chocolate and place them on wax paper until set. Refrigerate.

#745 - No Bake Pumpkin Pie

(by Shirley McNevech)

1 tsp. cinnamon
1/2 tsp. ginger
1/2 tsp. nutmeg
1/2 tsp salt
1 envelope Knox unflavored gelatin
2 TBSP water
1 beaten egg
1 - 14oz. can Eagle brand condensed milk (NOT EVAPORATED)
1 - 16oz. can Libby's pumpkin
1 Keebler ready-made graham cracker crust

Cool Whip

In a bowl add milk, beaten egg, cinnamon, ginger, nutmeg and salt--stir and set aside. In a saucepan over low heat add water and the Knox gelatin--stir until completely dissolved. Add the milk mixture to the gelatin mixture--stir and cook over low heat until slightly thickened. Remove from heat and add the pumpkin--stir well. Scoop entire mixture into the graham cracker crust. Chill at least 6 hours. Sprinkle extra nutmeg on top. Top with Cool Whip.

#746 - Angelfood Cookies

(by Shirley McNevech)

1 cup butter
1/2 cup Domino's dark brown sugar
1/2 cup white sugar
1 egg
1 tsp. vanilla
2 cups sifted flour
1 tsp. cream of tartar
1 tsp. baking soda
1/2 tsp. salt
1 cup Baker's angelflake coconut
extra white sugar

In a mixer add butter, white sugar and brown sugar--beat. Add vanilla and egg--beat. Add cream of tartar, baking soda, salt and flour--beat. Add coconut--beat. Place some extra white sugar in a small bowl. Take out one teaspoonfuls of dough at a time, roll it into a ball and roll the ball in the white sugar. Place balls on ungreased cookie sheets. Continue with all dough. Bake at 350 degrees for 8-10 minutes.

#747 - Butter Mints

(by Shirley McNevech)

1 egg white
2 1/2 cups sifted Domino's powdered sugar
2 TBSP softened butter
1/2 tsp. peppermint extract
food coloring

In a bowl or a mixer add egg white, powdered sugar, butter and peppermint extract.

Beat well. Add your choice of food coloring--beat. Shape into small (1/2") balls and place them on wax paper. Flatten them slightly with the back of a spoon.

#748 - White Chocolate Butterscotch Cookies

(by Shirley McNevech)

2 1/2 cups flour
1 tsp. baking soda
1/4 tsp. salt
1 cup softened butter
1 1/2 cups firmly packed Domino's dark brown sugar
2 eggs
1 TBSP light molasses
2 tsp. vanilla
1 cup chopped pecans
3/4 cup butterscotch bits
3/4 cup white chocolate bits

In a bowl add flour, baking soda and salt--stir. In a mixer add butter, brown sugar--beat. Add eggs, molasses, and vanilla--beat well. Slowly add flour mixture--beat. Remove from mixer and use a wooden spoon to stir in chopped pecans, butterscotch pieces, and white chocolate pieces. Drop by teaspoonfuls on to ungreased cookie sheets. Bake at 300 degrees for 18-20 minutes.

#749 - Sour Cream Strawberry Whip

(by Shirley McNevech)

2 cups fresh or frozen sliced strawberries (if frozen, thawed and drained)
1 cup sour cream
2 TBSP Domino's dark brown sugar
1 dash salt
1 cup mini marshmallows

Place sliced strawberries in a bowl and sprinkle with the brown sugar--let stand 10 minutes, then stir gently. Add the sour cream and mini marshmallows--stir gently. Cover the bowl with foil and refrigerate overnight before serving.

#750 - White Chocolate Chocolate Muffins

(by Shirley McNevech)

1 $\frac{3}{4}$ cups flour
 $\frac{3}{4}$ cup white sugar
 $\frac{1}{2}$ cup Hershey's cocoa
2 tsp. baking powder
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{4}$ tsp. baking soda
1 cup milk
1 stick melted butter
1 egg
1 tsp. vanilla
6oz. white chocolate bits

In a bowl add flour, white sugar, cocoa, baking powder, salt and baking soda—stir and set aside. In a separate bowl add milk, butter, egg and vanilla—beat. Add flour mixture to milk mixture—stir just until mixed. Add $\frac{1}{2}$ of the white chocolate bits to the mixture—stir. Place cupcake liners into muffin tins. Fill each liner $\frac{3}{4}$ full with batter, then sprinkle remaining white chocolate bits on top of each muffin. Bake at 375 degrees for 20-25 minutes (test with a toothpick for doneness).

Index

Cakes:

- #514 - *Sponge Cake* (page 7)
- #529 - *Pumpkin Cake Roll* (page 14)
- #533 - *Fresh Strawberry Cake* (page 16)
- #534 - *Fresh Berry Cake* (page 17)
- #535 - *Vanilla Pudding Cake* (page 17)
- #542 - *Radio Chocolate Cake* (page 20)
- #543 - *Peach Poundcake* (page 21)
- #544 - *Fresh Coconut Cake* (page 22)
- #560 - *Dream Whip Pudding Cake* (page 29)
- #570 - *Wintergreen Cake/Pink Lozenge Cake* (page 33)
- #572 - *White Tube Pan Cake* (page 34)
- #573 - *Philly Marble Cake* (page 35)
- #584 - *Pineapple Cake* (page 41)
- #587 - *Easy Applesauce Cake* (page 42)
- #596 - *Easy Banana Nut Cake* (page 46)
- #599 - *Easy Coconut Cream Cake* (page 47)
- #601 - *Gingerbread Cake* (page 48)
- #606 - *White Cake 3* (page 53)
- #608 - *Black Cake* (page 54)
- #609 - *Easy Sponge Cake* (page 54)
- #624 - *Cheap Cake* (page 61)
- #625 - *Hoover Cake* (page 62)
- #627 - *Spice Cake* (page 62)
- #629 - *Raspberry Lemonade Cake* (page 64)
- #636 - *Vanilla Cream Cake* (page 68)
- #638 - *Banana Split Cake* (page 69)
- #641 - *Buttermilk Banana Cake* (page 71)
- #650 - *Blackberry Upside-down Cake* (page 75)
- #651 - *Blueberry Coffee Cake* (page 76)
- #657 - *Chocolate Miracle Whip Cake* (page 79)

#659 - *Vanilla Chocolate Chip Cake (page 80)*
#661 - *Orange Cream Cake (page 81)*
#669 - *Carolina Peach Cake (page 84)*
#674 - *Blueberry Pound Cake (page 86)*
#675 - *Pecan Bundt Cake (page 87)*
#690 - *Queen's Cake (page 96)*
#693 - *Apple Crumb Cake (page 97)*
#700 - *Butterscotch Cake (page 101)*
#725 - *Scratch Lemon Cake (page 113)*

Cheesecakes:

#530 - *Pumpkin Swirl Cheesecake (page 15)*
#628 - *No Bake Cheesecake (page 63)*
#686 - *No Bake Mini Cheesecakes (page 93)*
#706 - *Easy Cherry Cheesecake (page 104)*
#707 - *Easy Pumpkin Cheesecake Pie (page 104)*
#743 - *Turtle Cheesecake (page 122)*

Brownies, Cupcakes and Muffins:

#516 - *Peach Muffins (page 8)*
#522 - *Peanut Butter Brownies (page 11)*
#531 - *Shoo Fly Cupcakes (page 15)*
#540 - *Cream Cheese Brownies (page 19)*
#541 - *Lemon Meringue Cupcakes (page 20)*
#550 - *Raspberry Muffins (page 24)*
#568 - *Cream Cheese Cupcakes (page 32)*
#633 - *Banana Nut Muffins (page 67)*
#654 - *Fruit Filled Muffins (page 77)*
#663 - *Apple Cinnamon Muffins (page 82)*
#676 - *Orange Brownies (page 87)*
#687 - *Cranberry Swirl Muffins (page 94)*
#711 - *Vanilla Brownies (page 106)*
#750 - *White Chocolate Chocolate Muffins (page 126)*

Pies:

- #505 - Deluxe Shoe Fly Pie (page 2)
- #509 - *Raisin Pie (page 4)*
- #512 - Glazed Strawberry Pie (page 6)
- #520 - *Cherry Pie (page 10)*
- #521 - Blueberry Pie (page 10)
- #525 - *Strawberry Jell-O Pie (page 13)*
- #528 - Ice Cream Pie (page 14)
- #538 - *Ice Cream Pumpkin Pie (page 18)*
- #546 - Cheese Pie (page 23)
- #571 - *Strawberry Chiffon Pie (page 34)*
- #575 - Fresh Blueberry Pie (page 36)
- #576 - *Fresh Cherry Pie (page 36)*
- #577 - Easy Snickers Pie (page 37)
- #578 - *Fresh Peach Pie (page 37)*
- #626 - Pineapple Cloud Pie (page 62)
- #649 - *Blackberry Cream Pie (page 75)*
- #660 - Chocolate Mousse Pie (page 80)
- #666 - *Milk Pie (page 83)*
- #680 - Pumpkin Sponge Pies (page 90)
- #681 - *Rhubarb Custard Pie (page 91)*
- #685 - Oatmeal Pie (page 93)
- #689 - *Sour Cream Apple Pie (page 95)*
- #708 - Ambrosia Pie (page 105)
- #721 - *Peanut Butter Pudding Pie (page 111)*
- #745 - No Bake Pumpkin Pie (page 123)

Icings/Frostings:

- #515 - *Peanut Butter Frosting (page 7)*
- #562 - Pineapple Frosting (page 30)
- #563 - *Cool Whip Frosting (page 30)*
- #564 - Butterscotch Frosting (page 31)
- #565 - *Coconut Frosting (page 31)*

- #598 - Fudge Frosting (page 47)
- #610 - *Vanilla Glaze (page 55)*
- #637 - Coconut Cream Cheese Frosting (page 69)
- #658 - *Seven Minute Frosting (page 79)*

Fudge and Candies:

- #569 - Walnut Taffy (page 33)
- #647 - *Apple Candy (page 74)*
- #648 - Chocolate Covered Bananas (page 74)
- #671 - *Chocolate Peanut Butter Truffles (page 85)*
- #709 - Popcorn Balls (page 105)
- #710 - *Caramel Popcorn Crunch (page 106)*
- #715 - White Chocolate Peanut Butter Fudge (page 108)
- #718 - *Frosted Flake Squares (page 110)*
- #719 - Caramel Turtles (page 110)
- #734 - *Quick Peanut Brittle (page 118)*
- #740 - Homemade Pralines (page 121)
- #744 - *Peppermint Patties (page 123)*
- #747 - Butter Mints (page 124)

Breads:

- #508 - *Homemade Raisin Bread (page 3)*
- #567 - Raspberry Banana Bread (page 32)
- #607 - *Pineapple Zucchini Bread (page 53)*
- #677 - Apple Bread 2 (page 88)
- #697 - *Applesauce Nut Bread (page 99)*
- #701 - Chocolate Nut Bread (page 101)
- #724 - *Nut Bread (page 113)*
- #726 - Cherry Pecan Bread (page 114)
- #739 - *Strawberry Bread (page 121)*

Entrees:

- #501 - Puffed Broccoli (page 1)
- #507 - *Italian Fried Chicken (page 3)*

#511 - BBQ Chicken and Rice (page 5)
#517 - *Zucchini Casserole* (page 8)
#523 - Italian Sausage Entree (page 12)
#539 - *Baked Macaroni and Beef* (page 19)
#547 - Pizza Chicken (page 23)
#559 - *Poor Man's Lobster* (page 29)
#574 - Tuna a la King (page 35)
#579 - *Quick Taco Bake* (page 38)
#582 - Grilled Chicken Rub Fajitas (page 40)
#585 - *Sliced Baked Ham* (page 41)
#593 - Chicken Cordon Bleu (page 45)
#595 - *Roasted Chicken Dinner* (page 46)
#600 - Chop Suey (page 48)
#622 - *Quick Quiche* (page 60)
#634 - Noodle Casserole (page 67)
#635 - *Skillet Chicken Divan* (page 68)
#643 - Sunday Chicken (page 72)
#655 - *Three Cheese Potato Bake* (page 78)
#662 - Sausage Casserole (page 81)
#667 - *Pierogie Casserole* (page 83)
#678 - Deep Dish Pizza (page 88)
#679 - *Creamy Chicken Casserole* (page 89)
#683 - Spaghetti and Meatballs (page 92)
#684 - *Chicken Wrap Casserole* (page 92)
#692 - Rice and Broccoli Casserole (page 97)
#696 - *Pierogie Pie* (page 99)
#699 - Chicken Marengo (page 100)
#702 - *Farmer's Quiche* (page 102)
#705 - Alfredo Pasta (page 103)
#717 - *Boiled and Grilled BBQ Chicken* (page 109)
#723 - Pizza Quiche (page 112)
#727 - *Chicken and Broccoli Alfredo* (page 115)
#728 - Skillet Beef and Macaroni (page 115)
#729 - *Burger Casserole* (page 116)

#730 - Potato and Cheese Casserole (page 116)

#735 - *Hot Dog Chili Sauce* (page 119)

#737 - Skillet Lasagna (page 120)

Side Dishes:

#503 - *Pizza Potatoes* (page 1)

#536 - Grilled Corn on the Cob (page 18)

#537 - *Cooked Corn on the Cob* (page 18)

#545 - Baked Corn (page 22)

#551 - *Spanish Rice* (page 25)

#557 - Seashell Tuna Salad (page 28)

#561 - *Tuna Salad* (page 30)

#590 - Potato Appetizers (page 43)

#603 - *Turkey Salad* (page 50)

#620 - Western Skillet Rice (page 59)

#644 - *Microwave Onion Rings* (page 72)

#645 - Microwave Cornbread (page 73)

#653 - *Cheese Dip* (page 77)

#665 - Italian Broccoli Salad (page 83)

#668 - *Ranch Pasta Salad* (page 84)

#691 - Pepperoni Pizza Dip (page 96)

#695 - *Ham and Pea Salad* (page 98)

#698 - Baked Taco Potatoes (page 100)

#712 - *String Bean Salad* (page 107)

#716 - Coca Cola Baked Beans (page 109)

#732 - *Baked French Fries* (page 117)

#736 - Burger Dip (page 119)

#742 - *Ritz Bacon Dip* (page 122)

Misc.:

#552 - Sugared Donuts (page 25)

#554 - *Apple Butter* (page 27)

#558 - Perfect Hard Boiled Eggs (page 29)

#580 - *Red Beets* (page 38)

#581 - Barbeque Sauce (page 39)
#586 - *Peach Jelly* (page 42)
#588 - Strawberry Jam (page 42)
#605 - *14 Day Pickles* (page 51)
#612 - Easy Bisquick Pizza (page 55)
#617 - *24 Hour Bread and Butter Pickles* (page 57)
#618 - Chili Sauce (page 58)
#619 - *Sweet and Sour Pickles* (page 59)
#632 - Chow Chow (page 65)
#639 - *Homemade Sauerkraut* (page 70)
#646 - Caramel Popcorn (page 73)
#664 - *Microwave Caramel Apples* (page 82)
#704 - Schnitz and Knepp (page 103)
#741 - *Cheese Straws* (page 121)

Cookies and Cookie Bars:

#510 - Chocolate Peanut Butter Drop Cookies (page 5)
#513 - *Crispy Chocolate Cookies* (page 6)
#524 - Vanilla Pudding Cookies (page 12)
#553 - *Butter Cookies* (page 26)
#555 - Butterscotch Sandwiches (page 27)
#556 - *Chocolate Streussel Bars* (page 27)
#583 - Brown Sugar Cookies (page 40)
#602 - *Cherrywink Cookies* (page 49)
#615 - Lemon Snowflake Cookies (page 56)
#616 - *Peanut Butter Sandwich Cookies* (page 57)
#621 - Glazed Apple Nut Bars (page 60)
#623 - *Chocolate Dream Cookies* (page 61)
#630 - Drop Sand Tart Cookies (page 64)
#631 - *Oreo Cookie Balls* (page 65)
#642 - Keithan's Sugar Cookies (page 71)
#670 - *Peanut Butter and Jelly Cookies* (page 85)
#673 - Butterscotch Drop Cookies (page 86)
#682 - *Glazed Apple Cookies* (page 91)

- #714 - White Chocolate Chip Cookies (page 108)
- #746 - *Angelfood Cookies (page 124)*
- #748 - White Chocolate Butterscotch Cookies (page 125)

Beverages:

- #502 - *Citrus Punch (page 1)*
- #532 - Lemon Cooler Punch (page 16)
- #592 - *Watermelon Smoothie (page 44)*
- #613 - Pina Colada (page 56)
- #733 - *Pineapple Citrus Punch (page 118)*
- #738 - Cranberry Citrus Punch (page 120)

Desserts:

- #504 - *Cranberry Pineapple Jell-O (page 2)*
- #506 - Pineapple Delight (page 3)
- #518 - *Lemon Delight (page 9)*
- #519 - Pumpkin Crunch (page 9)
- #526 - *Cream Cheese Whip (page 13)*
- #527 - Fruity Jell-O (page 14)
- #548 - *Blackberry Dessert (page 24)*
- #566 - Blueberry Crunch (page 31)
- #589 - *Cherry Orange Delight (page 43)*
- #594 - Blueberry Jell-O Salad (page 45)
- #597 - *Holiday Salad (page 47)*
- #604 - Cherry Pudding (page 50)
- #611 - *Five Cup Dessert (page 55)*
- #640 - Cherry Pretzel Squares (page 70)
- #720 - *Layered Fruit Squares (page 111)*
- #722 - Dutch Apple Dessert (page 112)
- #749 - *Sour Cream Strawberry Whip (page 125)*

Breakfast:

- #591 - Scrapple/Ponhaus (page 44)
- #614 - *Cream Cheese Danish (page 56)*

- #656 - Blueberry Pancakes (page 78)
- #688 - *Breakfast Sandwiches* (page 94)
- #694 - Breakfast Pizza (page 98)
- #703 - *Egg Impossible Pie* (page 102)
- #713 - Homemade Bagels (page 107)
- #731 - *Breakfast Potatoes* (page 117)

Soups and Salads:

- #549 - Oriental Noodle Soup (page 24)
 - #652 - *Potato Corn Soup* (page 76)
 - #672 - Easy Chicken Noodle Soup (page 85)
-